



# THE ROOST

RESTAURANT & GRILL

## NIBBLES 3

MARINATED OLIVES  
SMOKED MIXED NUTS

## STARTERS 7.5

**DUCK PASTRAMI**, nasturtium, watercress  
**ASH-SMOKED BEETS**, yoghurt, cucumber, dill (v)  
**KING PRAWNS**, coriander, chilli  
**HERITAGE TOMATOES**, pickled red onion, buffalo mozzarella (v)  
**SEA BASS CARPACCIO**, yuzu, ginger

## APERITIFS

**KIR**, sauvignon blanc, creme de cassis.... 4.50  
**KIR ROYALE**, brut champagne, creme de cassis.... 10.50  
**RHUBARBE ROYALE**, brut champagne, creme de rhubarbe.... 10.50  
**BLUEBERRY & MINT SPRITZER**, brut champagne, creme de myrtille, soda.... 6.95  
**AMERICANO**, campari, cocchi vermouthe di torino, soda.... 4.95  
**EARL GREY FIZZ**, vodka, brut champagne, earl grey tea.... 6.95

## MAIN COURSES 14.5

**GARDEN PEA & MINT RAVIOLI**, parmesan foam (v)  
**COD FILLET**, purple-sprouting broccoli, chilli, chimichurri  
**MISO AUBERGINE**, tofu, asian greens (v)  
**COQUILLES ST JACQUES** .....20

## FROM THE CHARCOAL OVEN

Our indoor wood-burning oven is an entirely natural way of cooking meats, fish & vegetables, with just a little seasoning, giving a full & unique flavour. Our butcher selects only the best Scotch Beef which is dry-aged for 35 days.

All items listed below come with your choice of sauce or butter.

**SIRLOIN STEAK** (227g) ..... 22

**RIBEYE STEAK** (227g) ..... 22

**FILLET STEAK** (227g) ..... 27

**PORTERHOUSE (ON THE BONE)** (600g) ..... 50 (serves two)

**VENISON STEAK** (200g) ..... 18

**CHICKEN BREAST** (on the bone)..... 14

**Sauces** :- au poivre, hollandaise, bearnaise, chimichurri, red wine

**Butters** :- salsa verde, Cafe de Paris, lime & ancho chilli

## **SIDES & VEGETABLES**

<b>NEW SEASON POTATOES</b> .....	3.6
<b>HAND-CUT CHIPS</b> .....	3.6
<b>GREEN SALAD</b> .....	3.6
<b>BEER-BATTERED ONION RINGS</b> .....	3.6
<b>ROOST MASHED POTATO</b> , olive oil, parsley .....	4
<b>ASPARAGUS</b> , garden peas, toasted almonds (n)(v). ....	5
<b>PURPLE-SPROUTING BROCCOLI</b> , chilli (v).....	4

## **LUNCH SPECIALS 14.5**

**AVAILABLE FROM 12.30PM - 5PM**

**COAL-SMOKED BEEF SANDWICH**, chips & watercress

**COAL-SMOKED CHICKEN CAESAR SALAD**

**SAUSAGE**, mash & red currant gravy  
(our Award Winning Butcher's choice of the week)

## **DESSERTS 7.5**

**SEA BUCKTHORN POSSET**, almond & chocolate crumb (n)

**STEM GINGER, WHITE CHOCOLATE & HONEYCOMB CHEESECAKE**, poached rhubarb

**STRAWBERRY BOMBE**

**CARPACCIO PINEAPPLE**, lime, chilli & mint, coconut ice cream (n)

**LUVIANS ICE CREAM** .....2.5 per scoop

**CHEESE & BISCUITS** ..... 9

### **HOT DRINKS**

<b>AMERICANO</b> .....	2.2/2.6
<b>CAPPUCCINO</b> .....	2.5
<b>CAFFE LATTE</b> .....	2.7/3
<b>FLAT WHITE</b> .....	2.8
<b>ESPRESSO</b> .....	2.2/2.6
<b>MACCHIATO</b> .....	2.5/2.7
<b>POT OF TEA</b> .....	3
<b>HERBAL TEA</b> .....	3.5
<b>GAELIC COFFEE</b> .....	6.5

### **DESSERT WINE & PORT**

<b>MONBAZILLAC</b> (75ml) ....	5.5
<b>QUINTA DO NOVAL LBV PORT</b> (75ml) ....	4
<b>QUINTA DO NOVAL 10YR OLD TAWNY PORT</b> ....	4.15

### **DIGESTIFS**

<b>COGNAC OLD FASHIONED</b> , Godet gastronome cognac, sugar, bitters....	5.95
<b>WHISKY MAC #2</b> , single malt, domaine de canton, cocchi vermouthe de Torino....	6.95
<b>GODFATHER</b> , famous grouse, amaretto de saronno, bitters....	5.95

OUR SUPPLIERS : JOHN HENDERSON MEAT SPECIALISTS LTD  
WELLOCKS (FRUIT & VEG)  
CAMPBELL'S PRIME MEATS LTD (FISHMONGERY)  
OCHIL FOODS (GAME)