



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 vermouth 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 JACQUES20

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

NEW SEASON POTATOES	3.6
HAND-CUT CHIPS	3.6
GREEN SALAD	3.6
BEER-BATTERED ONION RINGS	3.6
ROOST MASHED POTATO , olive oil, parsley	4
ASPARAGUS , garden peas, toasted almonds (n)(v).	5
PURPLE-SPROUTING BROCCOLI , 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 CREAM2.5 per scoop

CHEESE & BISCUITS 9

HOT DRINKS

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

DESSERT WINE & PORT

MONBAZILLAC (75ml)	5.5
QUINTA DO NOVAL LBV PORT (75ml)	4
QUINTA DO NOVAL 10YR OLD TAWNY PORT	4.15

DIGESTIFS

COGNAC OLD FASHIONED , Godet gastronome cognac, sugar, bitters....	5.95
WHISKY MAC #2 , single malt, domaine de canton, cocchi vermouthe de Torino....	6.95
GODFATHER , 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)