



ROAST *Afternoon Tea*

GLUTEN FREE MENU

PER PERSON with TEA | 49

with TEA and a Cocktail | 59

with TEA and a glass of Laurent-Perrier La Cuvée Brut | 59

with TEA and a glass of Laurent-Perrier Cuvée Rosè Brut | 69

PER PERSON with TEA & BOTTOMLESS PROSECCO* | 75

DESSERTS

PUMPKIN MOUSSE

with vanilla sponge, raspberry gel

FRESH FRUIT TART

with blueberry jam, Oreo Crumble, fresh berries

LEMON CAKE

with lemon confit, frosting, lemon balm

SCONES

with homemade seasonal jam & clotted cream

SAVOURY

ROAST SIGNATURE PORK & SAGE SCOTCH EGG

with piccalilli sauce

BRAISED BEEF CROQUETTES

with horseradish emulsion, mustard cress

CHEESE TART

with parmesan tuille

SANDWICHES

ROAST BEEF

with horseradish, rocket

SMOKED SALMON

Beetroot gravlax, smoked salmon, cream cheese, lemon, dill

PULLED PORK

with apple puree, peashoots

COCKTAILS

ROAST RAVEN

Kah Reposado Tequila, Bols Cacao Liqueur, Fair Pomegranate Liqueur, Pineapple Juice, Aquafaba

LA LLORONA

Kah Anejo Tequila, Mango Liqueur, Orange Juice, Grenadine, Lime Juice

DEAD END

Colonel Fox Gin, Campari, Pumpkin Puree, Cherry Mead, Sugar

GLASS OF CHAMPAGNE

LAURENT-PERRIER LA CUVÉE BRUT

LAURENT-PERRIER LA CUVÉE ROSE

Should you require any substitutions or modifications to the items on our menu, a £5 per afternoon tea charge will be added to your bill.

* Bottomless prosecco will be served for 90 minutes. It is not possible to guarantee that any product is 100% free from any allergen due to the risk of cross contamination in our busy kitchen. (V) - vegetarian, (VG) - vegan, (GF) - gluten free. Be sure to inform your server if you have any allergies. Prices are inclusive of VAT. A discretionary 15% service charge will be added to your bill.