WEEKEND BRUNCH

avo toast | fresh avocado & homemade avo mousse on toasted focaccia's w shoots, evoo & radish [PLANT BASED] 12.7 ADD ORGANIC POACHED EGGS 3.2

berlin eggs | organic poached local eggs, garlic & herb greek yoghurt, sautéed fresh greens & warm chilli butter with fresh herb toast & leaves [v] 13.4 ADD AVOCADO 3

full roaster | organic local eggs, smoked bacon, herb roasted portobello mushroom, crispy potato cake, sauteed greens, melted tomatoes, sourdough toast 15.9

EARLY ADD-ONS UNTIL MID-DAY

organic local eggs on toast | two rookery farm poached or fried organic eggs on sourdough toast [v] 9

add roasted mush 3 / bacon 3.4 / tomatoes 3 / sauteed greens 3.4

bacon butty 5.9

almond & chia granola, fruits, greek yoghurt [v] 9.4

brioche french toast | caramelised brioche filled with vanilla custard w creme fraiche & fruit 12.4 crab benedict | fresh crab, burnt butter brioche, mayo, avocado, organic eggs, dill hollandaise [BESTSELLER] 16.7

flat-top brunch burger | dry-aged beef, guac, organic egg, onions & melted cheese, sambal aioli, morning roll, comes w skin-on frites 17.9

pulled pork benedict | 8hr dingley dell pork, 2x organic local farm eggs, bearnaise, potato cake & veg chips 14.9

parmesan chicken schnitzel [BESTSELLER] w garlic butter, crisp caesar salad, skin-on frites, aioli & fresh lemon 22.7

brunch salad w summer squash & radicchio, tzatziki, pomegranate, chilli, green tea organic poached egg [v] 14.9

fresh buratta salad | peas, courgette ribbons, asparagus, hazelnuts, toasted focaccia [v] 16.9

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steak frites | dry-aged earl of stoneham steak, peppercorn sauce, watercress, skin-on fries 24

double cheeseburger & fries | 1/3lb dry-aged beef, cheese fondu, onion, pickles, sauce & greens w skin-on fries & aioli 19.7

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crispy chicken sandwich | w cheddar cheese, basil mayo, potato bun, pickles, butter lettuce, skin-on frites & aioli 18.4 ADD BACON 2

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fish & chips | deep fried hake w malt vinegar batter & served w skin-on frites, yuzu koshu tartare, maldon & fresh lemon 19.9

CHOCOLATE MOUSSE rich choc mousse, maldon 5.5

FOR THE TABLE

PARMESAN HASH BROWNS CHEESY LOADED HASH BROWNS [v]

4.9

GARLIC & DILL TOTS

TATER TOTS TOASTED IN

GARLIC BUTTER, DILL W

CREME FRAICHE & CURRY

KETCHUP [v] 9.4

FRESH DIPS &
CRUDITE [pb]
VEG CRUDITÉS & FOCACCIA
CRISPS W WHIPPED FAVA &
FRESH GUAC DIPS
[PLANT BASED] 12.9

BREAD & OIL
HERB FOCACCIA WITH EV
OLIVE OIL [PLANT BASED]
4.5 / 7.0

chilli crab linguine | fresh white & brown crab, chilli, garlic, shallot, lemon 19.7

truffle mushroom pappardelle | sauteed mushroom, cashews, white miso [PLANT BASED] 15.4 ADD BURRATA 4

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warm chicken salad | spring leaves w roast chicken, pickled pear, toasted nuts, caperberries & dressing 15.4 [PLANT BASED W CHICKPEA FRITTERS]

chicken banh mi spinach wrap | whole wheat spinach tortilla, sweet pickles, leaves, mint, nuoc cham (for dipping), cucumber caesar salad or skin-on frites 16.9

hot fish wrap | whole wheat beetroot tortilla, crisp-fried fish, cabbage, yuzu koshu aioli, sweet pickles, beetroot tortilla, cucumber caesar salad or skin-on frites 15.7

avocado & crayfish tartine | fresh avo & dressed crayfish open sandwich, toasted rye w dill & served w fresh salad 15.9

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DINNER

from 5pm we offer our pre-theatre & dinner menu

reserve here or at redroaster.co.uk

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please let us know about any allergies or dietary requirements before ordering. while we take all reasonable steps to avoid cross-contamination, we cannot guarantee that any food or drink is completely allergen-free. If you have a serious allergy, please speak to a manager before placing your order, a 12.5% charge is added to your bill, this includes a discretionary service charge, which is shared among the team, and a separate restaurant charge, which is not a tip but ensures base pay above the Living Wage. let us know if you would like the charge removed or want to know more.