ROE



Flatbreads

Native Lobster, pickled chilli and tomato butter 24 Burrata, sprouting broccoli, peas, wild garlic butter (v) 12 Mortadella, lemon, hazelnut pesto 13

Snacks

1/2 dozen Carlingford oysters, pickled shallot, Fallow sriracha 26 Salt & pepper padrons, seasonal English greens, buckwheat (vg) 7 Blooming onion, pickled onion, smoked leek mayonnaise (v) 12 Cuttlefish fried toast, pork skin, sesame 12



The Roe Selection

34 per person

Small Plates

Smoked hispi cabbage, tahini, kohlrabi, pumpkin seeds (vg) Mushroom parfait, smoked shiitake, oyster mushroom, grilled bread (v) Beef & oyster tartare, ginger, apple, sesame, shiso

Large Plates

Market fish, spiced crown prince squash Flamed sriracha mussels, grilled sourdough, lemon, parsley Baked potato, cheese sauce, shoestring fries, walnut ketchup (v) 35 day dry-aged steak, Béarnaise, red wine sauce

Desserts

Lemon meringue pie soft serve, confit lemon, Wildfarmed shortbread (v) Caramelised banana parfait, peanut, toasted vanilla

Sides

Truffle supplement 15

Fries, salt & pepper seasoning (vg) 6 / Isle of Wight tomato salad (v/vg) 9 Green beans, wholegrain mustard (v/vg) 10 / Pink fir potatoes, smoked garlic (v/vg) 6