ROE

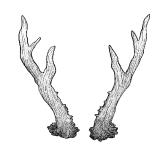


SNACKS

Wildfarmed sourdough, Longman's butter (v/vg) 5 Crispy stuffed chicken wings, szechuan salt, tarragon 14 Salt & pepper padrons, seasonal English greens, buckwheat (vg) 7 Beef & oyster tartare, ginger, apple, sesame, shiso 16 Blooming onion, pickled onion, smoked leek mayonnaise (v) 12 Cuttlefish fried toast, pork skin, sesame 14

WILDFARMED FLATBREADS

Mortadella, lemon, hazelnut pesto 14 British octopus, cod's roe, fennel, chilli crisp 16 Tunworth, pumpkin, pear, sage honey (v) 13



THE ROE SELECTION

38 per guest

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 aged beef, walnut harissa, pickled pepper, red wine sauce

DESSERTS

British apples, spiced crumble, salted vanilla soft-serve (v) Caramelised banana parfait, peanut, toasted vanilla

SIDES

Fries, salt & pepper seasoning (vg) 7 / Isle of Wight tomato salad (v/vg) 10 Brussels sprouts, butter emulsion, smoked chestnuts (v) 8 / Mashed potato, brown butter gravy 8