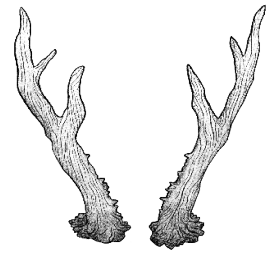


R O E



SNACKS

Breaded mushrooms, kombu, garlic mayonnaise v 7
1/2 dozen Carlingford oysters, shallot mignonette, Fallow sriracha 26
Wildfarmed sourdough, smoked roe, rapeseed oil v/vg 4
Salt & pepper padrons, English peas, buckwheat vg 7
Roe charcuterie, cornichons 11

GRILLED SKEWERS

Chicken wing, padron pepper, satay 10
White cabbage, miso, sesame v 9
Venison, lardo, pickled peppers 12
Octopus, spiced sausage, samphire 13
Rare breed pork, Thai basil, chilli 9

LARGE PLATES

Venison & dairy cow burger, cheese, bacon, lettuce 16
Baked potato, cheese sauce, shoestring fries, kombu ketchup v 14
Flamed sriracha mussels, grilled sourdough, lemon, parsley 15
Hen of the Wood burger, cheese, lettuce, shallot v/vg 16
Grilled market fish, parsley liquor, herb salad MP

FEASTS

Roe mixed grill, flamed harissa haunch, prime cut, grilled sausage, smoked peppers 52
Market fish on the bone, roast chicken sauce, clams, sea vegetables MP
Jacob's ladder, garlic mayonnaise, mushroom xo sauce 42

SIDES

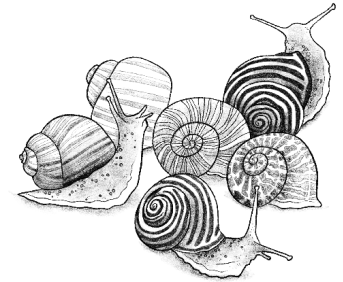
Koffmann Fries, salt & pepper seasoning vg 6 / Isle of Wight tomato salad vg 8
Kombu cabbage, garlic vg 6 / Blooming onion, pickled onion, garlic mayonnaise vg 12

SMALL PLATES

Sea bream crudo, tiger milk, apple, radish 13
Smoked aubergine salad, tomato, black garlic, almond v/vg 13
Cuttlefish fried toast, pork skin, sesame 11
Maitake Cornish pasty, walnut ketchup v 9
Venison tartare, laab dressing, quail egg 15

WILDFARMED FLATBREADS

Mussels, octopus, bacon butter, parsley 12
Snail vindaloo, mint yoghurt, bacon, coriander 11
Summer vegetables, ricotta, mint v 10



STEAKS

35 day dry aged steak, mustard, mushroom xo sauce
Flat Iron 26 / Fillet 36 / Sirloin 36
On the bone 11 per 100g

Please let us know if you have an allergy or intolerance. All dishes are served to share in the centre of the table.
Filtered still and sparkling water is charged at £2 per person.
A discretionary service charge of 12.5% and £1 to support The Sapling Fund will be added to your bill.

R O E

RECOMMENDATIONS

SPARKLING

Pommery, Hampshire, England
Louis Pommery England Brut NV *Chardonnay, Pinot Noir, Meunier* 18
Louis Pommery England Rosé Brut *Chardonnay, Pinot Noir* 23

WINE

Pratello, Lombardy, Italy 14
Lugana Catulliano DOC 2022 *Turbiana*

Renegade Urban Winery, UK 17
Amy 2021 *Chardonnay*

Chateau La Gordonne, Provence, France 14
Vérité du Terroir Rosé 2022 *Grenache, Cinsault*

Muses Estate, Sterea Ellada, Central Greece 16
A.Muse Rosé 2023 *Sauvignon Blanc, Mouhtaro*

Clos Henri, Marlborough, New Zealand 17
Estate Pinot Noir 2020 *Pinot Noir*

Domaine de l'Espigouette, Rhône, France 14
Côtes du Rhône 2021 *Grenache, Syrah, Mourvedre*

COCKTAILS

Rhubarb Spritz 12
Fig leaf liqueur, rhubarb, burnt orange, sparkling wine

Gooseberry Daiquiri 14
Eminente rum, gooseberries, lime

One Park Drive 14
Belvedere vodka, lemon verbena, lime

Carrot 14
No. 3 gin, sand carrot cordial

Frozen Margarita 15
Ocho Blanco tequila, triple sec, lime

Apple Sour 14
Buffalo Trace bourbon, green apple, egg white, citrus

Roe Iced Tea 14
Buffalo Trace bourbon, Earl Grey, peach, mint

P&T 12
No.3 gin, garden pea, tonic

Canary Club 16
Ocho Blanco tequila, smoked raspberries, meadowsweet,
egg white

Roe Bloody Mary 14
Artichoke vodka, Roe spice mix, Fallow sriracha,
tomato juice

NON-ALCOHOLIC

Roe Ginger Beer 8
Ginger, lime

Green Tonic 8
Garden pea, tonic

Lemon Verbena Swizzle 10
Lemon verbena, lime, soda

Roe Virgin Mary 9
Roe spice mix, Fallow Sriracha, tomato juice

AFTER

Chartreuse 1605 d'Elixir Green 15
La Vieille Prune, Louis Roque 14
Calvados Morin Hors D'age 15 y/o 20
Hennessy X.O. 30
Pappy Van Winkle's Family Reserve 15 y/o 58