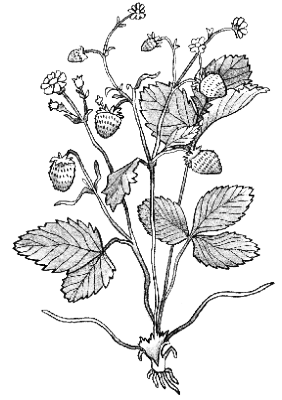


# R O E

## THE BOTTOMLESS EDITION

59 per guest



### SNACKS *For the table to share*

Crispy stuffed chicken wings, szechuan salt, tarragon

Salt & pepper padrons, seasonal English greens, buckwheat (vg)

Char siu lamb, pickled ginger, spring onion

Blooming onion, pickled onion, smoked leek mayonnaise (v) 12 supplement

### BRUNCH BREADS & ROYALES *Select one per guest*

Royale with cheese, Sausage patty, bacon, walnut ketchup, fried egg

Smoked salmon royale, whipped roe, spinach, fried egg

Crispy Aubergine Royale, glazed mushroom, chilli mayo, pickles (v)

Reuben royale, maple glazed brisket, sauerkraut, fried egg

Turkish eggs flatbread, poached eggs, yoghurt, pickled pumpkin, chilli oil

Devon crab omelette, parmesan, courgette, herb salad 7 supplement

*all served with a portion of hashbrowns, walnut ketchup (v)*

### DESSERT

Caramelised banana parfait, peanut, toasted vanilla

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## THE DRINKS

### WINE

*Sparkling* ~ Fallow cuvée, Blanc de Blancs, De Stefani, Veneto, Italy NV

*White* ~ Verdeca, Talò, San Marzano, Puglia, Italy 2024

*Rosé* ~ Volubilia Gris, Domaine de la Zouina, Meknès, Morocco 2024

*Red* ~ Bobal, Atance, Valencia, Spain 2021

### COCKTAILS

Frozen Margarita ~ Peach & jasmine iced tea 0%

### BEER & CIDER

Offshore Pilsner ~ Atlantic Pale Ale ~ Aspoll Cyder

Beavertown Lazer Crush IPA 0.3%



Please let us know if you have an allergy or intolerance.

Available Saturdays 9:30am - 15:45pm. Bottomless available for the duration of 90 minutes.

Sparkling wines and wine are poured in measures of 125 ml.

A discretionary service charge of 14.5% and £1 charity donation in support of UN Woman UK will be added to your bill.