

# ROE

## BRUNCH

*Available every Saturday*

09:30 - 12:00

ROE granola (v) 12  
Roasted plum, natural yoghurt, London honey

Banana bread (v) 9  
Caramelised banana, whipped mascarpone, maple glaze  
*add smoked streaky bacon 6*

Scrambled eggs (v) 12  
Sourdough, Fallow sriracha  
*add smoked salmon 11*

Devon crab omelette 24  
Parmesan, courgette, herb salad

Turkish eggs flatbread 16  
Poached eggs, yoghurt, pickled pumpkin, chilli oil

Hashbrowns, walnut ketchup (v) 7

## SIGNATURE CROISSANT ROYALES

Royale with cheese 16  
Sausage patty, bacon, walnut ketchup, fried egg

The G.O.A.T (v) 16  
Goat's cheese, courgette, hot honey, pepper

Smoked salmon royale 18  
Whipped roe, spinach, fried egg

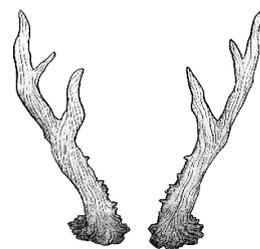
Reuben royale 17  
Maple glazed brisket, sauerkraut, fried egg

Please let us know if you have an allergy or intolerance.  
Filtered still and sparkling water is charged at £2 per person.  
A discretionary service charge of 14.5% will be added to your bill.

# ROE

*Available every Saturday*

12:00 - 16:00



## 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
- 1/2 dozen Carlingford oysters, pickled shallot, Fallow sriracha 26

## SMALL PLATES

- Mushroom parfait, smoked shiitake, oyster mushroom, grilled bread (v) 18
- Smoked Cheltenham beetroot, candy beetroot, ancho chilli (vg) 14
- Blooming onion, pickled onion, smoked leek mayonnaise (v) 12
- Devon crab, courgette, almond, kaffir lime, horseradish 22
- Cuttlefish fried toast, pork skin, sesame 14

## CROISSANT ROYALES

- Royale with cheese, sausage patty, bacon, walnut ketchup, fried egg 16
- Smoked salmon royale, whipped roe, spinach, fried egg 18
- The G.O.A.T, goat's cheese, courgette, hot honey, pepper (v) 16
- Reuben royale, maple glazed brisket, sauerkraut, fried egg 17

## GRILLED SKEWERS

- Char siu lamb, pickled ginger, spring onion 14
- British octopus, bacon, salsa macha, coriander aioli 16
- Mushroom satay, crispy shallot, curry leaf, garlic (vg) 10

## BRUNCH BREADS

- Banana bread, mascarpone, maple glaze (v) 9 *add bacon 6*
- Turkish eggs flatbread, yoghurt, pickled pumpkin, chilli 16
- Pig's head, jalapeño salsa verde, crispy pig's ear 16
- Tunworth, pumpkin, pear, sage honey (v) 13
- British octopus, cod's roe, fennel, chilli crisp 16

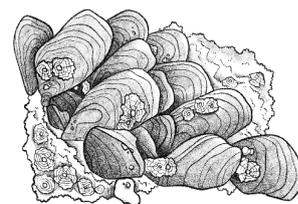
## LARGE PLATES

- Dairy cow burger, cheese, onion, pickles, lettuce 19
- Baked potato, cheese sauce, shoestring fries, walnut ketchup (v) 18
- Flamed sriracha mussels, grilled sourdough, lemon, parsley 20
- Hen of the Wood burger, cheese, onion, pickles, lettuce (v/vg) 17
- Market fish, pink peppercorn sauce, tropea onions, kaffir lime MP

## GRILL

- Fillet 44 / Sirloin 60 / Ribeye on the bone 12.50 per 100g
- 35 day aged beef, walnut harissa, pickled pepper, red wine sauce
- Please ask your server for daily availability*

- Roe mixed grill, grilled venison haunch, crispy ribs, harissa sausage 58
- Served with aubergine, green ezme, sesame



## SIDES

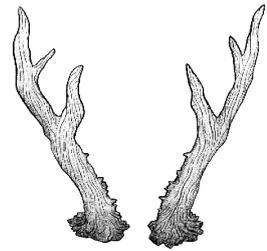
- Fries, salt & pepper seasoning (vg) 7 / Pear, walnut & blue cheese salad (v) 10
- Roasted leeks, anchovy dressing, croutons 10 / Mashed potato, brown butter gravy 8
- Hashbrowns, walnut ketchup (v) 7

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Filtered still and sparkling water is charged at £2 per person.  
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# ROE

*Available every Saturday*

16:15 - 22:30



## 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
- 1/2 dozen Carlingford oysters, pickled shallot, Fallow sriracha 26

## SMALL PLATES

- Mushroom parfait, smoked shiitake, oyster mushroom, grilled bread (v) 18
- Smoked Cheltenham beetroot, candy beetroot, ancho chilli (vg) 14
- Blooming onion, pickled onion, smoked leek mayonnaise (v) 12
- Devon crab, courgette, almond, kaffir lime, horseradish 22
- Cuttlefish fried toast, pork skin, sesame 14

## GRILLED SKEWERS

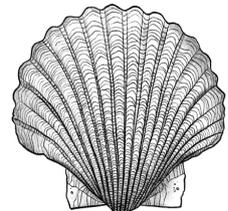
- Char siu lamb, pickled ginger, spring onion 14
- British octopus, bacon, salsa macha, coriander aioli 16
- Mushroom satay, crispy shallot, curry leaf, garlic (vg) 10

## WILDFARMED FLATBREADS

- Pig's head, jalapeño salsa verde, crispy pig's ear 16
- British octopus, cod's roe, fennel, chilli crisp 16
- Tunworth, pumpkin, pear, sage honey (v) 13

## LARGE PLATES

- Dairy cow burger, cheese, onion, pickles, lettuce 19
- Baked potato, cheese sauce, shoestring fries, walnut ketchup (v) 18
- Flamed sriracha mussels, grilled sourdough, lemon, parsley 20
- Hen of the Wood burger, cheese, onion, pickles, lettuce (v/vg) 17
- Market fish, pink peppercorn sauce, tropea onions, kaffir lime MP



## GRILL

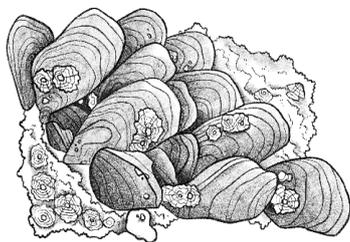
- Fillet 44 / Sirloin 60 / Ribeye on the bone 12.50 per 100g  
35 day aged beef, walnut harissa, pickled pepper, red wine sauce  
*Please ask your server for daily availability*

Lamb shank, Rendang sauce, black garlic, grilled pickles 47

Roe mixed grill, grilled venison haunch, crispy ribs, harissa sausage 58  
Served with aubergine, green ezme, sesame

## SIDES

- Fries, salt & pepper seasoning (vg) 7 / Pear, walnut & blue cheese salad (v) 10
- Roasted leeks, anchovy dressing, croutons 10 / Mashed potato, brown butter gravy 8



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 14.5% will be added to your bill.