

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

Crispy Aubergine Royale (v) 16

Glazed mushroom, chilli mayo, pickles

Smoked salmon royale 18

Whipped roe, spinach, fried egg

Wagyu Reuben royale 21

Maple glazed brisket, sauerkraut, fried egg

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% and £1 charity donation in support of UN Woman UK will be added to your bill.

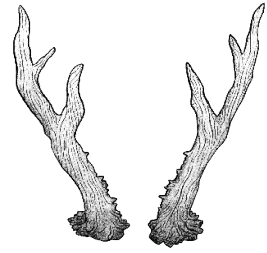
ROE

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
- Crispy Aubergine Royale, glazed mushroom, chilli mayo, pickles (v) 16
- Wagyu Reuben royale, maple glazed brisket, sauerkraut, fried egg 21

GRILLED SKEWERS

- Char siu lamb, pickled ginger, spring onion 14
- Tongue and cheek, honey mustard glaze, buckwheat 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
- Mussel Thermidor, cime di rapa 16

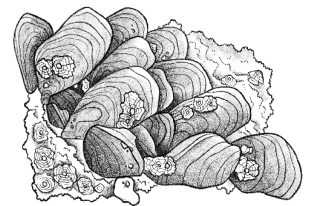
LARGE PLATES

- Dairy cow burger, cheese, onion, pickles, lettuce 19
- Hispi cabbage schnitzel, brown butter, apple ketchup, lovage (v) 21
- Flamed sriracha mussels, grilled sourdough, lemon, parsley 20
- Hen of the Wood burger, cheese, onion, pickles, lettuce (v/vg) 17
- Market fish, herb cream, asparagus, peas, kombu butter 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

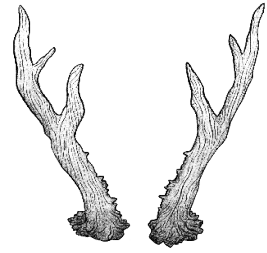
- Fries, salt & pepper seasoning (vg) 7 / Pear, walnut & blue cheese salad (v) 10
- Purple sprouting broccoli, satay, sesame crumb 10 / Mashed potato, brown butter gravy 8
- Hashbrowns, walnut ketchup (v) 7

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R O E

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

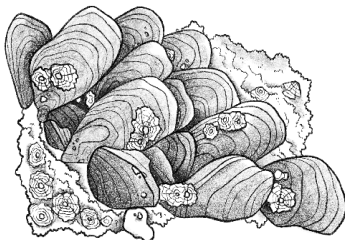
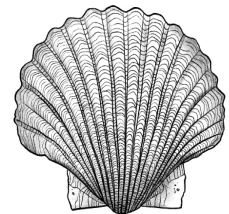
- Char siu lamb, pickled ginger, spring onion 14
- Tongue and cheek, honey mustard glaze, buckwheat 14
- Mushroom satay, crispy shallot, curry leaf, garlic (vg) 10

WILDFARMED FLATBREADS

- Pig's head, jalapeño salsa verde, crispy pig's ear 16
- Mussel Thermidor, cime di rapa 16
- Tunworth, pumpkin, pear, sage honey (v) 13

LARGE PLATES

- Dairy cow burger, cheese, onion, pickles, lettuce 19
- Hispi cabbage schnitzel, brown butter, apple ketchup, lovage (v) 21
- Flamed sriracha mussels, grilled sourdough, lemon, parsley 20
- Hen of the Wood burger, cheese, onion, pickles, lettuce (v/vg) 17
- Market fish, herb cream, asparagus, peas, kombu butter 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

- British Wagyu Jacob's ladder, Rendang sauce, black garlic, pickles 62
- 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
- Purple sprouting broccoli, satay, sesame crumb 10 / Mashed potato, brown butter gravy 8

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