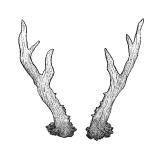
ROE

SNACKS

Wildfarmed sourdough, Netherend butter (v/vg) 4.5 Salt & pepper padrons, seasonal English greens, buckwheat (vg) 7 Crispy stuffed chicken wings, szechuan salt, tarragon 11 Beef & oyster tartare, ginger, apple, sesame, shiso 14 1/2 dozen Carlingford oysters, pickled shallot, Fallow sriracha 26



SMALL PLATES

Mushroom parfait, smoked shiitake, oyster mushroom, grilled bread (v) 14
Smoked hispi cabbage, tahini, kohlrabi, pumpkin seeds (vg) 14
Blooming onion, pickled onion, garlic mayonnaise (v) 12
Devon crab, courgette, almond, kaffir lime, horseradish 22
Cuttlefish fried toast, pork skin, sesame 12

WILDFARMED FLATBREADS

Mortadella, lemon, hazelnut pesto 13 Mackerel 'Nduja, smoked cod's roe, onion, dill 11 Burrata, asparagus, peas, wild garlic butter (v) 12

SUNDAY ROASTS

Beef rump 30 / Suckling pig 30 / Free range chicken 32 / Maitake mushroom (v/vg) 28

Served with roast potatoes, Yorkshire pudding, glazed carrots, swede mash, greens & gravy

LARGE PLATES

Venison & dairy cow burger, cheese, bacon, lettuce 18 Flamed sriracha mussels, grilled sourdough, lemon, parsley 18 Hen of the Wood burger, cheese, lettuce, shallot (v/vg) 16 Market fish, crown prince squash, curried shrimp butter MP



STEAKS

35 day dry-aged beef, horseradish, tallow butter, red wine sauce Ribeye 44 / Fillet 42 / Ribeye or Sirloin, on the bone 11 per 100g Please ask your server for daily availability

SIDES

Smoked cauliflower cheese (v) 10
Fries, salt & pepper seasoning (vg) 6 / Isle of Wight tomato salad (v/vg) 9
Seasonal greens (v) 6 / Roast potatoes (v/vg) 6