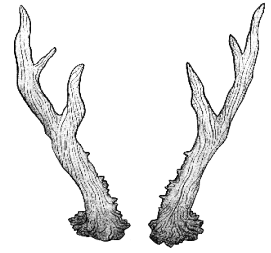


R O E

SNACKS

Wildfarmed sourdough, Longman's butter (v/vg) 4.5
Corn ribs, crispy corn, kombu seasoning (vg) 8.5
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) 14
Smoked hispi cabbage, tahini, kohlrabi, pumpkin seeds (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 12

WILDFARMED FLATBREADS

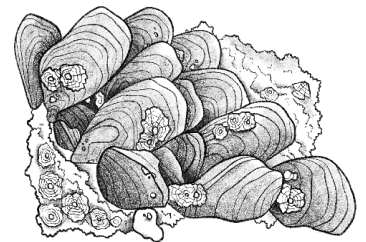
Mortadella, lemon, hazelnut pesto 13
British octopus, tomato, sriracha, pickled lemon 16
Burrata, sprouting broccoli, peas, wild garlic butter (v) 12

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

Dairy cow burger, cheese, onion, pickles, lettuce 19
Flamed sriracha mussels, grilled sourdough, lemon, parsley 18
Hen of the Wood burger, cheese, onion, pickles, lettuce (v/vg) 16
Market fish, crown prince squash, curried shrimp butter MP



STEAKS

35 day aged ex-dairy beef, walnut harissa, pickled pepper, 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

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 to support The King's Trust will be added to your bill.