ROE

Available 09:30 - 12:00

BRUNCH

Eggs any way (v) 12
Fried, scrambled, poached eggs
sourdough toast, spinach
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

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

Roe granola (v) 12
Rhubarb compote, strawberries
natural yoghurt, London honey

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

Italian royale 18
Burrata, spiced sausage, tomato, basil

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

ROE

Available 12:00 - 22:30

SNACKS

Wildfarmed sourdough, Longman's butter (v/vg) 5
Crispy stuffed chicken wings, szechuan salt, Fallow sriracha hot honey 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

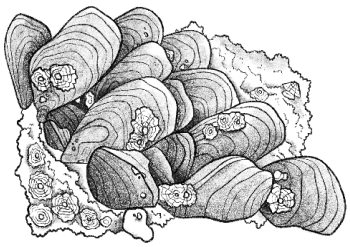
Mushroom parfait, smoked shiitake, oyster mushroom, grilled bread (v) 18
Smoked Cheltenham beetroot, candy beetroot, ancho chilli (vg) 14
Blooming onion, pickled onion, smoked leek mayonnaise (v) 12
Sea bream ceviche, miso buttermilk, courgette 16
Bluefin tuna, crispy corn fritter, shiso, lime 19

WILDFARMED FLATBREADS

Snail tikka masala, lime pickle 16
Devon crab, fennel, tomato & chilli 20
Tunworth, pumpkin, pear, sage honey (v) 13

SUNDAY ROASTS 30

Beef rump / Leg of lamb / Rolled pork belly / Free Range chicken / Maitake mushroom (v/vg)
Served with roast potatoes, Yorkshire pudding, honey glazed carrots, tenderstem, greens & gravy



LARGE PLATES

Dairy cow burger, cheese, onion, pickles, lettuce 19
Flamed sriracha mussels, grilled sourdough, lemon, parsley 20
Hen of the Wood burger, cheese, onion, pickles, lettuce (v/vg) 17
Market fish, herb cream, tenderstem, peas, kombu butter MP

STEAKS

35 day dry aged Fillet 44 / Sirloin 45
Grilled Turkish pepper, beef fat chimichurri, red wine sauce

35 day dry aged Ribeye on the bone 12.5 per 100g
Salt, pepper, aged beef fat
Please ask your server for daily availability

SIDES

Smoked cauliflower cheese (v) 12
Fries, salt & pepper seasoning (vg) 7 / Heritage tomato panzanella (vg) 12
Seasonal greens (v) 6 / Roast potatoes 8

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