ROE

Available 09:30-12:30

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

Blueberry cake 9
Whipped lemon curd yoghurt

Roe granola (v) 12
Plum jam, roasted plum
natural yoghurt, London honey

SIGNATURE CROISSANT ROYALES

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

Brie royale (v) 17
Lemon mayo, red pepper, sriracha honey

Smoked salmon royale 18
Whipped roe, spinach, fried egg

Festive pigs in blankets royale 18
Brie, cranberry mustard, sage & onion mayo

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 £2 charity donation in support of Street Smart 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 tostada, salsa macha, jalapeno, crispy corn 9
1/2 dozen Carlingford oysters, pickled shallot, Fallow sriracha 26

SMALL PLATES

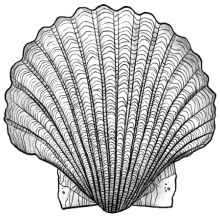
Mushroom parfait, smoked shiitake, oyster mushroom, grilled bread (v) 18
Smoked Cheltenham beetroot, candy beetroot, ancho chilli (vg) 14
Blooming onion, pickled onion, smoked leek mayonnaise (v) 12
Sea bream ceviche, miso buttermilk, courgette 16
British bluefin tuna, pickled green tomato, shiso leaf 27

WILDFARMED FLATBREADS

Mortadella, pistachio pesto, roasted mushrooms, crispy pork 16
Tunworth, pumpkin, pear, sage honey (v) 13
Devon crab, fennel, tomato & chilli 20

SUNDAY ROASTS 32

Beef rump / Leg of lamb / Rolled pork belly / Kentish bronze turkey / Maitake mushroom (v/vg)
Served with roast potatoes, Yorkshire pudding, honey glazed parsnips, spiced red cabbage, greens & gravy



LARGE PLATES

Flamed sriracha mussels, grilled sourdough, lemon, parsley 20
Maitake mushroom burger, cheese, onion, pickles, lettuce (v/vg) 17
Market fish, green curry, glazed aubergine, peanut crunch MP
Fallow Chefs' ultimate burger, bacon, champagne onions, cheese, pickles 24

STEAKS

35 day dry aged Fillet 44 / Sirloin 45
Smoked tomato chimichurri, grilled peppers, red wine sauce

35 day dry aged Ribeye / Sirloin on the bone 12.5 per 100g
Smoked tomato chimichurri, grilled peppers, red wine sauce
Please ask your server for daily availability

See how we make the ultimate burger

SIDES

Smoked cauliflower cheese (v) 12
Fries, salt & pepper seasoning (vg) 7 / Pickled quince, walnut, blue cheese salad (v) 10
Seasonal greens (v) 6 / Roast potatoes 8

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