

# ROE

*Available every Sunday*

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  
Roasted plum, 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

Reuben Royale 21  
Maple glazed brisket, sauerkraut, fried egg

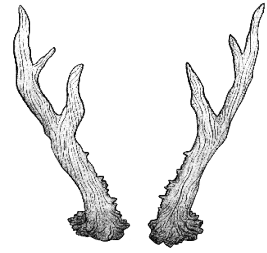
Please let us know if you have an allergy or intolerance. All dishes are served to share in the centre of the table.

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.

# R O E

*Available every Sunday*  
12:00-22:30



## 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

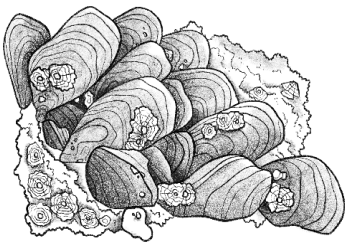
Mushroom parfait, smoked shiitake, oyster mushroom, grilled bread (v) 18  
Smoked Cheltenham beetroot, candy beetroot, ancho chilli (vg) 14  
Blooming onion, pickled onion, smoked leek mayonnaise (v) 12  
Sea bream ceviche, miso buttermilk, courgette 16  
Bluefin tuna, crispy corn fritter, shiso, lime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

## WILDFARMED FLATBREADS

Bavette, jalapeño salsa verde 18  
Devon crab, fennel relish, tomato fondue 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, swede mash, 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, asparagus, peas, kombu butter MP

## STEAKS

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*

## SIDES

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

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.