

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

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.

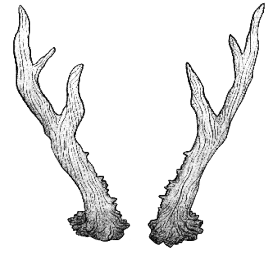
Filtered still and sparkling water is charged at £2 per person.

A discretionary service charge of 14.5% and £1 charity donation in support of 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

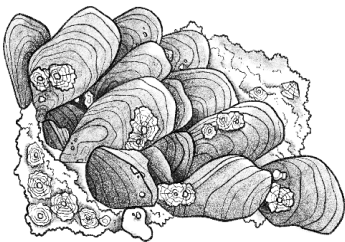
- Mushroom parfait, smoked shiitake, oyster mushroom, grilled bread (v) 18
- Smoked Cheltenham beetroot, candy beetroot, ancho chilli (vg) 14
- Blooming onion, pickled onion, smoked leek mayonnaise (v) 12
- Sea bream ceviche, miso buttermilk, courgette 16
- Bluefin tuna, crispy corn fritter, shiso, lime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

WILDFARMED FLATBREADS

- Bavette, jalapeño salsa verde 18
- 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, asparagus, peas, kombu butter MP

STEAKS

- Fillet 44 / Sirloin 45 / Ribeye on the bone 12.5 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.