



# ROE

CONSCIOUS GASTRONOMY  
IN THE HEART OF WOOD WHARF

GROUP BOOKINGS

[www.roerestaurant.co.uk](http://www.roerestaurant.co.uk)



# A TASTE OF ROE

Mushroom parfait, shiitake, grilled bread (v)  
Salt & pepper padrons, seasonal greens, buckwheat (vg)  
English tuna crudo, hazelnut, charcuterie xo, daikon

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Tunworth cheese flatbread, pear, garlic, rosemary honey (v)  
Cuttlefish fried toast, pork skin, sesame  
Pork belly skewer, green chilli, sriracha, crispy skin

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35 day dry aged steak, mustard, mushroom xo sauce  
&  
Grilled market fish, crown prince squash, curried shrimp  
butter

Served with

Fries, salt & pepper seasoning (vg)  
Stilton, pear & walnut salad (v/vg)  
Blooming onion, pickled onion, garlic mayonnaise (vg)

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Selection of Roe desserts

£85 PER PERSON

KINDLY NOTE, MENUS CHANGE SEASONALLY



# THE HERD MENU

## Snacks

For the table to share

Tunworth cheese flatbread, pear, garlic, rosemary honey (v)  
Salt & pepper padrons, seasonal English greens, buckwheat (vg)

## Small plates

One per person

Truffled Mushroom Parfait, smoked shiitake, oyster mushroom, grilled bread (v)  
Venison tartare, potato crisps, smoked cod's roe, nori  
Cuttlefish fried toast, pork skin, sesame

## Large plates

One per person

Flamed sriracha mussels, grilled sourdough, lemon, parsley  
Baked potato, cheese sauce, shoestring fries, kombu ketchup (v)  
Market fish, crown prince squash, curried shrimp butter  
35 day-dry fillet steak, mustard, red wine sauce

## Sides

For the table to share

Koffman fries, salt & pepper seasoning (vg)  
Stilton, pear & walnut salad (vg)

## Dessert

One per person

Blue matcha bubble-gum soft serve, raspberry gel, popping candy (v)  
Caramelised banana parfait, peanut, toasted vanilla  
Tunworth cheesecake, earl grey, hazelnut

£55 PER PERSON - LUNCH BOOKINGS ONLY

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