

A top-down view of a dining table with various dishes, hands eating, and glasses of wine. The table is dark wood. There are several white plates with food, including a large one with a roasted bird, a smaller one with a skewer, and another with a salad. There are also some bowls, one with a salad and another with a dip. Hands are visible, some holding forks and knives, and some holding glasses of wine. The overall atmosphere is casual and social.

# ROE

CONSCIOUS GASTRONOMY  
IN THE HEART OF WOOD WHARF

PRIVATE DINING





£180 PER PERSON

KINDLY NOTE, MENUS CHANGE SEASONALLY

# A FEAST OF ROE

Mushroom parfait, Wiltshire truffle (v)  
Hashbrown, lemon mayonnaise, Exmoor caviar  
Tempura Carlingford oyster, roast chicken  
Cuttlefish fried toast, pork skin, sesame  
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Crab, hazelnut, charcuterie xo, daikon  
Tunworth cheese flatbread, pear, garlic, rosemary honey (v)  
Snail vindaloo flatbread, mint yoghurt, bacon, coriander  
Venison lardo skewer, pickled peppers  
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Grilled octopus, sriracha butter, sea vegetables  
Five bone short rib, mushroom xo sauce, onion rings  
Smoked hispi cabbage, tahini, kohlrabi, pumpkin seeds (vg)

Served with

Blooming onion, pickled onion, garlic mayonnaise (vg)  
Sprouts, smoked chestnuts (v/vg)  
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Selection of Roe desserts

British cheese selection, einkorn crackers, chutney  
Supplement of 60 (recommended for 6 to 8 guests)

Tea & coffee

# GARDEN ROOM MENU

Mushroom parfait, Wiltshire truffle (v)  
&  
Cuttlefish fried toast, pork skin, sesame  
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English tuna crudo, hazelnut, charcuterie xo, daikon  
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35 day dry-aged steak, mustard, mushroom xo sauce  
or  
Grilled market fish, crown prince squash, curried shrimp butter

Served with  
Blooming onion, pickled onion, garlic mayonnaise (vg)  
Fries, salt & pepper seasoning (vg)  
Stilton, pear & walnut salad (v/vg)  
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Caramelised banana parfait, peanut, toasted vanilla  
or  
Tunworth cheesecake, earl grey, hazelnut  
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British cheese selection, einkorn crackers, chutney  
Supplement of 60 (recommended for 6 to 8 guests)

Tea & coffee







# 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, red wine 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

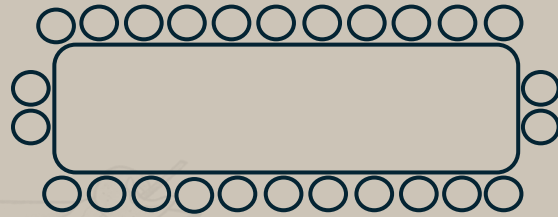
KINDLY NOTE  
MENUS CHANGE SEASONALLY



# THE GARDEN ROOM

Located on the ground floor, The Garden Room at Roe offers a unique and contemporary back drop to elevate your special occasions.

Dine beneath the restaurant's landmark sustainable centrepiece - the aeroponic garden, and indulge in a spread of culinary delights, with a menu inspired by land and sea.



## SEASONAL MENUS

Designed for feasting  
Sommelier wine recommendations

## CAPACITY

Up to 24 seated

A discretionary 15% Service Charge will be added to the final bill.

