



ROE

CONSCIOUS GASTRONOMY
IN THE HEART OF WOOD WHARF

GROUP BOOKINGS

www.roerestaurant.co.uk



A TASTE OF ROE

Mushroom parfait, shiitake, grilled bread (v)
Salt & pepper padrons, seasonal greens, buckwheat (vg)
Spiced lamb shoulder skewer, smoked onion yoghurt, honey

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Tunworth cheese flatbread, pear, garlic, rosemary honey (v)
Cuttlefish fried toast, pork skin, sesame
Smoked hispi cabbage, tahini, kohlrabi, pumpkin seeds (vg)

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35 day dry aged steak, tallow butter, red wine sauce
&
Grilled market fish, crown prince squash, curried shrimp
butter

Served with

Fries, salt & pepper seasoning (vg)
Isle of Wight tomato 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

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

Fries, salt & pepper seasoning (vg)
Isle of Wight tomato salad (vg)

Dessert

One per person

Lemon meringue pie soft serve, confit lemon, Wildfarmed shortbread (v)
Caramelised banana parfait, peanut, toasted vanilla
British cheese, einkorn crackers, chutney

£55 PER PERSON - MON - FRI
LUNCH BOOKINGS ONLY

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MENUS CHANGE SEASONALLY



