



R O E

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
Carlingford oyster, lime, garden chilli
Cuttlefish fried toast, pork skin, sesame

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Devon crab, courgette, almond, kaffir lime, horseradish
Burrata flatbread, asparagus, peas, wild garlic butter (v)
Spiced lamb shoulder skewer, smoked onion yoghurt, honey
Mushroom shawarma skewer, kale, smoked chilli glaze

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Grilled octopus, sriracha butter, sea vegetables
Five bone short rib, red wine sauce, onion rings

Served with
Blooming onion, pickled onion, smoked mayonnaise (vg)
Asparagus, hazelnut (v/vg)
Isle of Wight tomato salad (v/vg)

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Selection of Roe desserts

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

Tea & coffee

GARDEN ROOM MENU

Mushroom parfait, shiitake, grilled bread (v)
&
Cuttlefish fried toast, pork skin, sesame

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Spiced lamb shoulder skewer, smoked onion yoghurt, honey

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35 day dry-aged fillet, horseradish, tallow butter, red wine sauce
or
Grilled market fish, crown prince squash, curried shrimp butter

Served with
Blooming onion, pickled onion, smoked mayonnaise (v)
Fries, salt & pepper seasoning (vg)
Isle of Wight tomato salad (v/vg)

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Caramelised banana parfait, peanut, toasted vanilla
or
Summer berry tea-soaked sponge cake, English strawberries
toasted vanilla cream

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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)
Spiced lamb shoulder skewer, smoked onion yoghurt, honey

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Burrata flatbread, asparagus, peas, wild garlic butter (v)
Cuttlefish fried toast, pork skin, sesame
Char siu pork neck skewer, pickled lemon, sesame

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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

Burrata flatbread, asparagus, peas, wild garlic butter (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, tallow butter, red wine sauce

Sides

For the table to share

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

Dessert

One per person

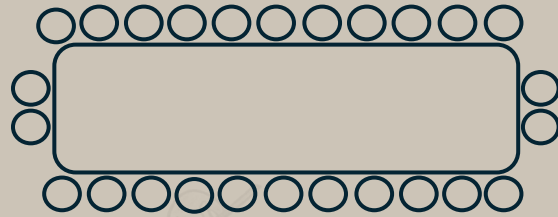
Lemon meringue pie soft serve, confit lemon, Wildfarmed shortbread (v)
Caramelised Banana parfait, peanut, toasted vanilla
British cheese, einkorn crackers, chutney

£55 PER PERSON - MON - FRI
LUNCH BOOKINGS ONLY

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 or individual plates
Sommelier wine recommendations

CAPACITY

Up to 24 seated

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

