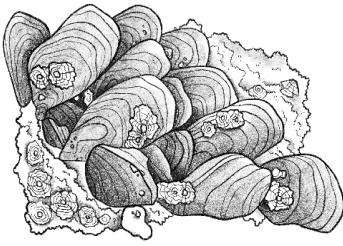


ROE



SNACKS

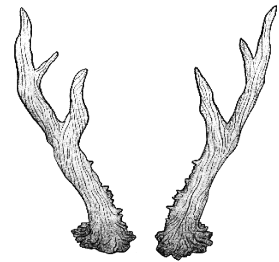
- Wildfarmed sourdough, Longman's butter (v/vg) 5
- Corn ribs, crispy corn, kombu seasoning (v/vg) 8.5
- Salt & pepper padrons, seasonal English greens, buckwheat (vg) 7
- Beef & oyster tartare, ginger, apple, sesame, shiso 16
- Blooming onion, pickled onion, smoked leek mayonnaise (v) 12
- Cuttlefish fried toast, pork skin, sesame 14

WILDFARMED FLATBREADS

- Mortadella, lemon, hazelnut pesto 14
- British octopus, cod's roe, fennel, chilli crisp 16
- Tunworth, pumpkin, pear, sage honey (v) 13

THE ROE SELECTION

38 per guest



SMALL PLATES

- Smoked hispi cabbage, tahini, kohlrabi, pumpkin seeds (vg)
- Mushroom parfait, smoked shiitake, oyster mushroom, grilled bread (v)
- Beef & oyster tartare, ginger, apple, sesame, shiso

LARGE PLATES

- Market fish, spiced crown prince squash
- Flamed sriracha mussels, grilled sourdough, lemon, parsley
- Baked potato, cheese sauce, shoestring fries, walnut ketchup (v)
- 35 day aged beef, walnut harissa, pickled pepper, red wine sauce

DESSERTS

- British apples, spiced crumble, salted vanilla soft-serve (v)
- Caramelised banana parfait, peanut, toasted vanilla

SIDES

- Fries, salt & pepper seasoning (vg) 7 / Isle of Wight tomato salad (v/vg) 10
- Cavolo Nero, sriracha, crispy shallots (v) 8 / Mashed potato, brown butter gravy 8

Please let us know if you have an allergy or intolerance.
Filtered still and sparkling water is charged at £2 per person.
A discretionary service charge of 14.5% and £1 to support The King's Trust will be added to your bill.