

ROE

WOOD WHARF

PRIVATE DINING & EVENTS



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INTRODUCTION

LOCATED IN THE HEART OF WOOD WHARF, JUST A TWO-MINUTE WALK FROM CANARY WHARF STATION, ROE OFFERS A STYLISH AND VERSATILE SETTING FOR EVERY OCCASION.

WHETHER YOU'RE PLANNING AN EXCLUSIVE HIRE, A CORPORATE GATHERING, OR A MORE INTIMATE CELEBRATION, OUR ELEGANT SPACES ARE DESIGNED TO SUIT YOUR NEEDS.

OUR PRIVATE DINING ROOM ACCOMMODATES UP TO 28 GUESTS, PERFECT FOR SEATED MEALS IN A REFINED, PRIVATE SETTING.

THE BAR AREA IS IDEAL FOR BOTH SIT-DOWN DINING AND LIVELY STANDING RECEPTIONS WITH DRINKS AND CANAPÉS.

FOR SOMETHING TRULY SPECIAL, OUR STUNNING TERRACE OFFERS A BEAUTIFUL BACKDROP FOR OUTDOOR RECEPTIONS, WHETHER YOU'RE TOASTING WITH FRIENDS AND FAMILY OR HOSTING A BUSINESS MEETING AL FRESCO.

WITH A WIDE RANGE OF MENU OPTIONS AND AN EXPERIENCED EVENTS TEAM DEDICATED TO TAILORING EVERY DETAIL TO YOUR VISION, ROE MAKES YOUR EVENT UNFORGETTABLE.



THE GARDEN ROOM

SEATS UP TO 26 GUESTS

AVAILABLE FOR BREAKFAST
LUNCH AND DINNER

LOCATED ON THE GROUND
FLOOR. THE GARDEN ROOM
OFFERS A UNIQUE AND
CONTEMPORARY BACKDROP TO
ELEVATE YOUR SPECIAL
OCCASIONS.



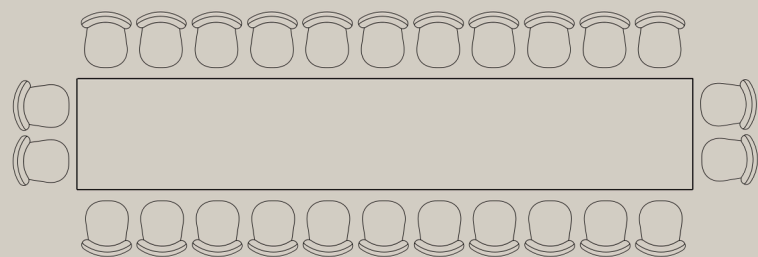


THE GARDEN ROOM LAYOUT

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.

PERFECT FOR GROUPS OF 18 TO 26

PERSONALISED MENUS, PLACE
CARDS & TV SCREEN AVAILABLE
UPON REQUEST



THE BAR

AVAILABLE FOR BREAKFAST, LUNCH AND DINNER

UP TO 50 SEATED, 80 STANDING

ROE'S BAR AREA OFFERS A UNIQUE SEMI-PRIVATE AND BEAUTIFUL SPACE TO HOST YOUR EVENTS. WITH A BEAUTIFUL VIEW OVER CANARY WHARF'S WATER AND ACCESS TO A TERRACE.

THE PERFECT LOCATION TO HOST A LARGER GROUP FOR A SIT-DOWN MEAL OR A STANDING NETWORKING FUNCTION.



TERRACE

AVAILABLE FOR BREAKFAST, LUNCH AND DINNER,
ALL YEAR ROUND

UNWIND IN OUR BEAUTIFULLY APPOINTED OUTDOOR
SEATING AREA, NESTLED RIGHT ALONG THE RIVERBANK.

WHETHER YOU'RE HOSTING A STYLISH AFTER-WORK DRINKS
RECEPTION OR SIMPLY ENJOYING A PEACEFUL RIVERSIDE
LUNCH, OUR SELECTION OF STANDING AREAS AND ALFRESCO
TABLES OFFER THE PERFECT SETTING.



SEASONAL SET MENUS

CHOOSE FROM ONE OF OUR DELICIOUSLY CURATED SET MENUS.

FEASTING AND INDIVIDUAL PLATING OPTIONS AVAILABLE

KINDLY NOTE, AS WE UTILISE SEASONAL PRODUCE, OUR MENUS ARE
SUBJECT TO CHANGE

OUR CHEFS ARE HAPPY TO AMEND MENUS TO SUIT MOST DIETARY
REQUIREMENTS. PLEASE INFORM US AT THE TIME OF BOOKING OR AT
THE EARLIEST OPPORTUNITY. WE MAY BE UNABLE TO GUARANTEE
DIETARY ALTERNATIVES WITHOUT PRIOR NOTICE.



EARLY BIRD MENU

PRICED AT £35 PER GUEST



TO START
STRAWBERRY GRANOLA
NATURAL YOGHURT, LONDON
HONEY (V)

-

A CHOICE OF
ROYALE WITH CHEESE
SAUSAGE PATTY, BACON, WALNUT
KETCHUP, FRIED EGG

THE G.O.A.T
COURGETTE, PEPPERS, BASIL,
LEMON (V)

TURKISH EGGS
YOGHURT, CRISPY CHILLI, DILL,
BREAD (V)

-

SERVED WITH
HASHBROWNS (V)

CHOICE OF A COFFEE, TEA OR
FRESH JUICE INCLUDED



AVAILABLE IN THE GARDEN
ROOM OR MAIN DINING AREA
BREAKFAST MON-FRI

GARDEN ROOM

MENU



PRICED AT £105 PER GUEST
DISHES INDIVIDUALLY PLATED

MUSHROOM PARFAIT, GLAZED SHIITAKE, SHALLOTS, TOAST (V)

-

DEVON CRAB, COURGETTE, ALMOND, KAFFIR LIME,
HORSERADISH

OR

BEEF & OYSTER TARTARE, GINGER, APPLE, SESAME, SHISO

-

35 DAY DRY-AGED FILLET, HORSERADISH, TALLOW BUTTER, RED
WINE SAUCE

OR

GRILLED MARKET FISH, CROWN PRINCE SQUASH, CURRIED
SHRIMP BUTTER

SERVED WITH

FRIES, SALT & PEPPER SEASONING (VG)

ISLE OF WIGHT TOMATO SALAD (V/VG)

-

CARAMELISED BANANA PARFAIT, PEANUT, TOASTED VANILLA

OR

SUMMER BERRY TEA-SOAKED SPONGE CAKE

ENGLISH STRAWBERRIES, TOASTED VANILLA CREAM (V)

-

TEA & COFFEE

TASTE OF ROE

PRICED AT £85 PER GUEST

OUR SIGNATURE DISHES FOR THE TABLE TO SHARE

MUSHROOM PARFAIT, SHIITAKE, GRILLED BREAD (V)
SALT & PEPPER PADRONS, SEASONAL GREENS, BUCKWHEAT (VG)
CUTTLEFISH FRIED TOAST, PORK SKIN, SESAME

-

SPICED LAMB SHOULDER SKEWER, SMOKED ONION YOGHURT, HONEY
BURRATA FLATBREAD, ASPARAGUS, PEAS, WILD GARLIC BUTTER (V)
SMOKED HISPI CABBAGE, TAHINI, KOHLRABI, PUMPKIN SEEDS (VG)

-

35 DAY DRY AGED STEAK, WALNUT HARISSA, PICKLED PEPPER
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, SMOKED LEEK MAYONNAISE (V)

-

SELECTION OF ROE DESSERTS

THE HERD MENU

PRICED AT £55 PER GUEST

OUR SIGNATURE DISHES INDIVIDUALLY PLATED

AVAILABLE MON - FRI, 12:00 - 15:30

SNACKS

FOR THE TABLE TO SHARE

BURRATA FLATBREAD, SPROUTING BROCCOLI, 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)

BEEF & OYSTER TARTARE, GINGER, APPLE, SESAME, SHISO
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, BÉARNAISE, 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

CANAPÉS

PRICED AT £45 PER GUEST
INCLUDES 8 CANAPÉS EACH. SELECTION OF COLD
HOT & SWEET CANAPÉS



COLD

CARLINGFORD OYSTER
PICKLED SHALLOT, FALLOW SRIRACHA
MUSHROOM PARFAIT
GLAZED SHIITAKE, SHALLOTS, TOAST (V)
SMOKED HISPI ROLL
TAHINI, KOHLRABI, PUMPKIN SEEDS (VG)
CRAB BISCUIT
TOMATO, BASIL, PARMESAN
SPICED BEEF TARTARE
HASHBROWN, SMOKED AIOLI, SESAME



HOT

CAULI CHEESE CROQUETTE
GRILLED LEEK AIOLI, CRISPY KALE (V)
FISH & CHIP
COD'S ROE, PICKLED LEMON, DILL
FRIED CUTTLEFISH TOAST
CHILLI JAM, SESAME, SPRING ONION
CHICKEN NUGGET
SZECHUAN HONEY, UMAMI MAYO
HARISSA LAMB RIB
WALNUT DUKKAH, MUHAMMARA

BOWLS & BUNS

PRICED AT £9 EACH

BURRATA & TOMATO
BASIL AIOLI, COURGETTES,
SOURDOUGH CRUMB (V)

CHARGRILLED HISPI
TAHINI CREAM, PLUMS, PUMPKIN
SEEDS (VG)

GALICIAN OCTOPUS
SRIRACHA BUTTER, PINK FIR
POTATOES, LEMON

LOBSTER MAC & CHEESE £3
SUPPLEMENT
THERMIDOR SAUCE, PARMESAN
CRUMB

JACOB'S LADDER RENDANG
BONE MARROW POTATO, BLACK
GARLIC, PICKLES

BOWL OF FRIES
SALT & PEPPER SEASONING (VG)

KIMCHEESE TOASTIE
PICKLED PEPPER, SPRING ONION,
GOCHUJANG (V)

MAITAKE MUSHROOM TACO
GREEN TOMATO, LIME LEAF,
SMOKED AVOCADO (VG)

TUNWORTH FLATBREAD
TRUFFLE HONEY, PEAR, ROSEMARY,
GARLIC (V)

ROE BEEF SLIDER
SMOKED CHEESE, KOMBU, ONION,
MUSTARD

CHICKEN SLIDER
HOT HONEY BUTTER, LETTUCE,
PICKLED CHILLI

CORN RIBS
CRISPY CORN, KOMBU SEASONING
(VG)





UPGRADE YOUR EVENT AT ROE!

LOOKING TO ADD A TOUCH OF SPARKLE TO
YOUR SPECIAL OCCASION?

BEGIN YOUR EVENT IN STYLE WITH AN
ELEGANT CHAMPAGNE RECEPTION. WE OFFER
AN EXQUISITE SELECTION OF CHAMPAGNE AND
PREMIUM ENGLISH SPARKLING WINES TO
ELEVATE THE MOMENT.



FROM DELICATELY SHAVED SEASONAL
TRUFFLES ATOP YOUR MAIN COURSE,
INDULGENT CANAPÉS TOPPED WITH
LUXURIOUS CAVIAR, AND BEAUTIFULLY
CURATED ARTISANAL CHEESE BOARDS, WE'RE
HERE TO CRAFT AN UNFORGETTABLE
CULINARY EXPERIENCE.



CHAT WITH OUR DEDICATED EVENTS TEAM
ABOUT OUR BESPOKE ENHANCEMENTS – EACH
DESIGNED TO MAKE YOUR CELEBRATION AT
ROE NOTHING SHORT OF EXTRAORDINARY.

TERMS & CONDITIONS

FOR EVENTS AT ROE A DEPOSIT OF 100% OF THE TOTAL MENU PRICE IS REQUIRED TO CONFIRM THE BOOKING.

ON PEAK DAYS, A MINIMUM NUMBER OF MENUS MAY BE REQUIRED UPON BOOKING TO SECURE THE SPACE.

OUR PRICES ARE INCLUSIVE OF VAT AND A DISCRETIONARY SERVICE CHARGE OF 15% WILL BE ADDED TO YOUR FINAL BILL WHICH MUST BE SETTLED IN FULL ON THE DAY OF YOUR EVENT.

WE HAVE A 40-DAY CANCELLATION POLICY FOR GROUP BOOKINGS & PRIVATE DINING. ANY CANCELLATIONS MADE WITHIN 40 DAYS OF THE BOOKING WILL RESULT IN THE DEPOSIT BEING RETAINED IN FULL.

SHOULD YOU LIKE TO RESCHEDULE YOUR BOOKING, THE TEAM WOULD BE DELIGHTED TO ASSIST, HOWEVER THE CANCELLATION POLICY MAY STILL APPLY SHOULD THIS FALL WITHIN THE CANCELLATION WINDOW.



FAQS

CORKAGE

WE HAVE A FANTASTIC WINE AND DRINKS LIST TO PRE-ORDER FROM FOR PRIVATE DINING AND GROUP BOOKINGS. SHOULD YOU WISH TO BRING YOUR OWN WINE A CORKAGE FEE OF £50 PER 75CL BOTTLE OF WINE AND £90 PER 75CL BOTTLE OF SPARKLING WINE WILL APPLY. WE RESERVE THE RIGHT TO DECLINE CORKAGE.

CAKE FEE

IF YOU ARE CELEBRATING WITH US, WE CAN PLACE A SPARKLER INTO YOUR DESSERTS TO MARK THE OCCASION. IF YOU WISH TO BRING YOUR OWN CAKE, A CAKE CUTTING FEE OF £5 PER GUEST WILL BE APPLIED.

MUSIC

WE HAVE OUR OWN SPECIALLY CURATED MUSIC PLAYLISTS. MUSIC LEVELS CAN BE CONTROLLED INDIVIDUALLY IN OUR EVENT SPACES.

ACCESSIBILITY

OUR EVENT SPACES ARE LOCATED ON THE GROUND FLOOR OF THE RESTAURANT. BATHROOMS ARE LOCATED ON THE LOWER GROUND FLOOR AND WE DO HAVE A LIFT TO ASSIST.

AV EQUIPMENT

TV SCREEN AVAILABLE UPON REQUEST. SHOULD YOU REQUIRE A SCREEN FOR YOUR EVENT, SPEAK TO THE TEAM DIRECTLY TO CHECK AVAILABILITY.

CONTACT US

REACH OUT TO OUR EXPERIENCED EVENTS TEAM TODAY!

EVENTS@ROERESTAURANT.CO.UK

020 7078 8808

ROE RESTAURANT
5 PARK DRIVE
WOOD WHARF
E14 9GG

