

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 26 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.



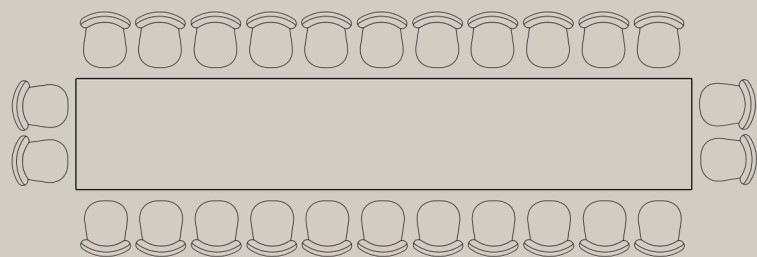


THE GARDEN ROOM LAYOUT

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
Goat's cheese, courgette, hot
honey, pepper (v)

Smoked salmon royale
Whipped Roe, spinach, fried egg

-

Served with
Hashbrowns

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, walnut harissa, pickled pepper, red wine sauce

or

Grilled market fish, crown prince squash, curried shrimp butter

Served with

Fries, salt & pepper seasoning

Isle of Wight tomato salad

-

Caramelised banana parfait, peanut, toasted vanilla

or

British apples, spiced crumble, salted vanilla soft-serve (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
Tunworth flatbread, pumpkin, pear, sage honey (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
Isle of Wight tomato salad
Blooming onion, pickled onion, smoked leek mayonnaise

-

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

Tunworth flatbread, pumpkin, pear, sage honey (v)
Salt & pepper padrons, seasonal English greens, buckwheat (vg)

SMALL PLATES

Mushroom parfait, smoked shiitake, oyster mushroom, grilled bread (v)
Beef & oyster tartare, ginger, apple, sesame, shiso
Cuttlefish fried toast, pork skin, sesame

LARGE PLATES

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, walnut harissa, pickled pepper, red wine sauce

SIDES

For the table to share

Fries, salt & pepper seasoning
Isle of Wight tomato salad

DESSERT

British apples, spiced crumble, salted vanilla soft-serve (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
Cherry 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 salt, umami mayo

Harissa Beef Rib
Walnut dukkah, green ezme

BOWLS & BUNS

Priced at £9 each
Supplements may apply

Bowls

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 sup
Thermidor sauce, parmesan crumb

Jacob's Ladder Rendang

Bone marrow potato, black garlic, pickles

Bowl of Fries

Salt & pepper seasoning (vg)

Buns

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)



SWEET CANAPÉS

Priced at £6 each

Lemon Meringue Tartlets
Lemon curd, basil

Strawberry Jam Dodger
Mascarpone, candied almond

Passionfruit Truffles
White chocolate, coconut

Earl Grey Tea Cheesecake
Hazelnut sablé, cherry

Grilled Banana Bread
Salted caramel, roasted peanuts

Dark Chocolate Choux
Coffee ganache, whiskey caramel



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

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