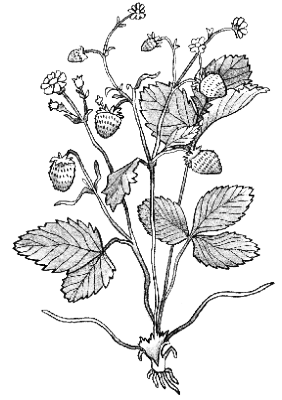


R O E

THE BOTTOMLESS EDITION

59 per guest



SNACKS *For the table to share*

Crispy stuffed chicken wings, szechuan salt, tarragon

Salt & pepper padrons, seasonal English greens, buckwheat (vg)

Char siu lamb, pickled ginger, spring onion

Blooming onion, pickled onion, smoked leek mayonnaise (v) 12 supplement

BRUNCH BREADS & ROYALES *Select one per guest*

Royale with cheese, Sausage patty, bacon, walnut ketchup, fried egg

Smoked salmon royale, whipped roe, spinach, fried egg

The G.O.A.T, goat's cheese, courgette, hot honey, pepper (v)

Reuben royale, maple glazed brisket, sauerkraut, fried egg

Turkish eggs flatbread, poached eggs, yoghurt, pickled pumpkin, chilli oil

Devon crab omelette, parmesan, courgette, herb salad 7 supplement

all served with a portion of hashbrowns, walnut ketchup (v)

DESSERT

Caramelised banana parfait, peanut, toasted vanilla

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THE DRINKS

WINE

Sparkling ~ Fallow cuvée, Blanc de Blancs, De Stefani, Veneto, Italy NV

White ~ Gavi di Gavi, Fossili, San Silvestro, Piedmont, Italy 2024

Rosé ~ Volubilia Gris, Domaine de la Zouina, Meknès, Morocco 2024

Red ~ Bobal, Atance, Valencia, Spain 2021

COCKTAILS

Frozen Margarita ~ Peach & jasmine iced tea 0%

BEER & CIDER

Offshore Pilsner ~ Atlantic Pale Ale ~ Aspoll Cyder

Big Drop Lager 0.5% ~ Big Drop I.P.A 0.5%



Please let us know if you have an allergy or intolerance.
Available Saturdays 9:30am - 15:45pm. Bottomless available for the duration of 90 minutes.
Sparkling wines and wine are poured in measures of 125 ml.
A discretionary service charge of 14.5% will be added to your bill.