

# 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.



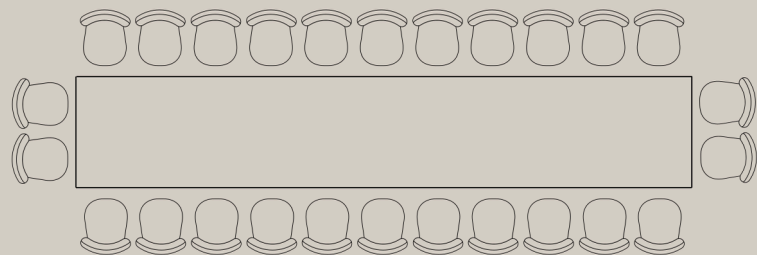


# THE GARDEN ROOM LAYOUT

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 55 seated, 90 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  
Roasted plum  
Natural yoghurt, London  
honey (v)

-

A choice of

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

Crispy Aubergine Royale (v)  
Glazed mushroom, chilli mayo,  
pickles

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, 07:30 - 10:30

# GARDEN ROOM

## MENU

Priced at £105 per guest  
Dishes individually plated



Mushroom parfait, glazed shiitake, shallots, toast (v)

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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, herb cream, asparagus, peas, kombu butter

Served with

Fries, salt & pepper seasoning (vg)

Pear, walnut & blue cheese salad (v)

-

Caramelised banana parfait, peanut, toasted vanilla

or

Rhubarb and custard soft serve, forced Yorkshire rhubarb, custard  
cream crumble (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

-

Char siu lamb skewer, pickled ginger, spring onion  
Tunworth flatbread, pumpkin, pear, sage honey (v)  
Smoked Cheltenham beetroot, candy beetroot, ancho chilli (vg)

-

35 day dry aged steak, walnut harissa, pickled pepper  
red wine sauce  
&  
Grilled market fish, herb cream, asparagus, peas, kombu butter

Served with

Fries, salt & pepper seasoning (vg)  
Pear, walnut & blue cheese salad (v)  
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*

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

## SMALL PLATES

*Select one per guest*

Mushroom parfait, smoked shiitake, oyster mushroom, grilled bread (v)  
Beef & oyster tartare, ginger, apple, sesame, shiso  
Cuttlefish fried toast, pork skin, sesame  
Char siu lamb skewer, pickled ginger, spring onion

## LARGE PLATES

*Select one per guest*

Flamed sriracha mussels, grilled sourdough, lemon, parsley  
Baked potato, cheese sauce, shoestring fries, kombu ketchup (v)  
Market fish, herb cream, asparagus, peas, kombu butter  
35 day-dry aged fillet steak, walnut harissa, pickled pepper, red wine sauce  
Dairy cow burger, cheese, onion, pickles, lettuce

## SIDES

*For the table to share*

Fries, salt & pepper seasoning  
Pear, walnut & blue cheese salad (v)

## DESSERT

*Select one per guest*

Rhubarb and custard soft serve, forced Yorkshire rhubarb, custard cream  
crumble (v)  
Caramelised Banana parfait, peanut, toasted vanilla

# 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)

### Corn Ribs

Crispy corn, kombu 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



# SWEET CANAPÉS

Priced at £6 each

Vanilla Cheesecake  
Coconut, toasted vanilla shortbread

Lemon Meringue Tartlet  
Lemon curd

Chocolate Tart  
Buckwheat praline, white chocolate  
Chantilly

Caramel Choux Bun  
Banana jam, muscovado Chantilly



# 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.

## Floral arrangements

We would be delighted to assist with arranging floral table pieces for your event with us. Speak to the team for further information.

# CONTACT US

Reach out to our experienced events team today!

[events@roerestaurant.co.uk](mailto:events@roerestaurant.co.uk)

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