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.





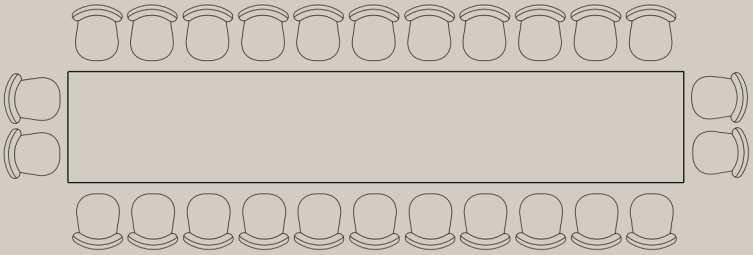


THE GARDEN ROOM LAYOUT

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
Roe Granola
Rhubarb compote, strawberries
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)
-

Sea bream ceviche, miso buttermilk, courgette
or
Beef & oyster tartare, ginger, apple, sesame, shiso
-

35 day dry-aged steak, grilled Turkish pepper, beef fat chimichurri, red wine sauce
or
Grilled market fish, green curry, glazed aubergine, peanut crunch

Served with
Heritage tomato panzanella, crispy garlic, basil (vg)
Fries, salt & pepper seasoning (vg)
-

Caramelised banana parfait, peanut, toasted vanilla
or
Jersey milk soft serve, Charentais melon granita, gooseberry (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)
Crispy stuffed chicken wings, Szechuan salt, Fallow sriracha hot honey

-

Smoked mortadella skewer, tomato, pickled chilli
Tunworth flatbread, pumpkin, pear, sage honey (v)
Smoked Cheltenham beetroot, candy beetroot, ancho chilli (vg)

-

35 day dry aged steak, grilled Turkish pepper, beef fat chimichurri, red wine sauce
&
Grilled market fish, green curry, glazed aubergine, peanut crunch

Served with
Fries, salt & pepper seasoning (vg)
Heritage tomato panzanella, crispy garlic, basil (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

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
Crispy stuffed chicken wings, szechuan salt, tarragon
Smoked Cheltenham beetroot, candy beetroot, ancho chilli (vg)

LARGE PLATES

Select one per guest

Flamed sriracha mussels, grilled sourdough, lemon, parsley
Smoked leek & lovage Caesar, British asparagus, croutons (v)
Grilled market fish, green curry, glazed aubergine, peanut crunch
35 day-dry aged steak, grilled Turkish pepper, beef fat chimichurri, red wine sauce
Dairy cow burger, cheese, onion, pickles, lettuce

SIDES

For the table to share

Fries, salt & pepper seasoning
Heritage tomato panzanella, crispy garlic, basil (vg)

DESSERT

Select one per guest

Jersey milk soft serve, Charentais melon granita, gooseberry (v)
Caramelised Banana parfait, peanut, toasted vanilla

CANAPÉ FUNCTIONS

Whether you're looking for elegant canapés to welcome guests before a sit-down function, or planning a relaxed standing reception with drinks and delicious bites, our beautiful event space provides the perfect setting.



Enjoy a selection of handcrafted canapés, thoughtfully created to complement your event, while guests mingle, connect and soak up the atmosphere.

From pre-dinner drinks to stylish canapé receptions, we make entertaining effortless and memorable.



BOWLS & BUNS

Priced at £9 each
Supplements may apply



Bowls

Burrata & Tomato
Basil aioli, courgettes, sourdough crumb (v)

Smoked Cheltham Beetroot
Candied beetroot, salsa macha (vg)

Galician Octopus
Sriracha butter, pink fir potatoes, lemon

Lobster Mac & Cheese £3 sup
Thermidor sauce, parmesan crumb

Grilled Pork Collar
Mojo rojo, crispy potato, saffron aioli

Bowl of Fries
Salt & pepper seasoning (vg)

Corn Ribs
Crispy corn, kombu seasoning (vg)



Buns

Tunworth Flatbread
Truffle honey, pear, rosemary, garlic (v)

Maitake Mushroom Taco
Green tomato, lime leaf, smoked avocado (vg)

Bavette Flatbread
Jalapeño salsa verde, herb salad

Roe Beef Slider
Smoked cheese, kombu, onion, mustard

Chicken Slider
Hot honey butter, lettuce, pickled chilli

SWEET CANAPÉS

A delightful selection of sweet canapés, beautifully crafted to add a little indulgence to your occasion.

Perfectly bite-sized, deliciously tempting, and made to impress.

Individually priced

Vanilla Cheesecake £6
Coconut, toasted vanilla shortbread

Lemon Meringue Tartlet £5.5
Lemon curd

Chocolate Tart £5.5
Buckwheat praline, white chocolate
Chantilly

Caramel Choux Bun £6
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!

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020 7078 8808

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