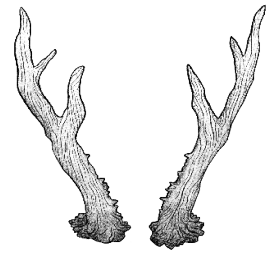


# R O E



## SNACKS

Honey glazed cheese & lardo doughnuts 8  
1/2 dozen Carlingford oysters, pickled shallot, Fallow sriracha 26  
Wildfarmed sourdough, smoked roe, rapeseed oil (v/vg) 4.5  
Salt & pepper padrons, English beans, buckwheat (vg) 7  
Roe charcuterie, octopus & pork pie, apple ketchup 16

## GRILLED SKEWERS

Chicken wing, padron pepper, satay 10  
White cabbage, miso, sesame (v) 9  
Venison, lardo, pickled peppers 13  
Thai spiced sausage, octopus, samphire 13  
Rare breed pork belly, chilli, soy 12

## LARGE PLATES

Venison & dairy cow burger, cheese, bacon, lettuce 18  
Baked potato, cheese sauce, shoestring fries, kombu ketchup (v) 14  
Flamed sriracha mussels, grilled sourdough, lemon, parsley 18  
Hen of the Wood burger, cheese, lettuce, shallot (v/vg) 16  
Market fish, crown prince squash, curried shrimp butter MP

## FEASTS

Roe mixed grill, flamed harissa haunch, prime cut, grilled sausage, smoked peppers 58  
Market fish on the bone, roast chicken sauce, clams, sea vegetables MP  
Jacob's ladder, garlic mayonnaise, mushroom xo sauce, onion rings 45

## SIDES

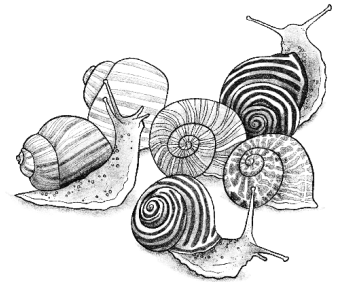
Koffmann fries, salt & pepper seasoning (vg) 6 / Isle of Wight tomato salad (vg) 8  
Green beans, mustard (v/vg) 6 / New potatoes, parsley (v/vg) 6

## SMALL PLATES

Blooming onion, pickled onion, garlic mayonnaise (vg) 12  
English tuna crudo, hazelnut, charcuterie xo, daikon 18  
Tomato & onion salad, aubergine, almond (vg) 13  
Cuttlefish fried toast, pork skin, sesame 12  
Venison tartare, laab dressing, quail egg 15

## WILDFARMED FLATBREADS

Devon crab, tomato, chilli, basil 14  
Snail vindaloo, mint yoghurt, bacon, coriander 12  
Shiitake, chestnut mushroom, walnut, egg yolk (v) 12



## STEAKS

35 day dry-aged steak, mustard, mushroom xo sauce  
Flat Iron 28 / Sirloin 38 / Fillet 42  
Ribeye or sirloin, on the bone 11 per 100g  
*Please ask your server for daily availability*

Please let us know if you have an allergy or intolerance. All dishes are served to share in the centre of the table.  
Filtered still and sparkling water is charged at £2 per person.  
A discretionary service charge of 12.5% and £1 to support The Sapling Fund will be added to your bill.

# R O E

## RECOMMENDATIONS

### SPARKLING 125ml

Pommery, Hampshire, England

Louis Pommery England Brut NV *Chardonnay, Pinot Noir, Meunier* 18

Louis Pommery England Rosé Brut *Chardonnay, Pinot Noir* 22

### WINE 175ml

Please see the drinks menu for a wider selection of wine by the glass

Daniel Chotard, Loire, France 18  
Sancerre 2021 *Sauvignon Blanc*

Renegade Urban Winery, UK 17  
Amy 2021 *Chardonnay*

Chateau du Rouet, Provence, France 15  
Villa Estrelle 2023 *Grenache, Tibouren, Cinsault*

Muses Estate, Sterea Ellada, Central Greece 16  
A.Muse Rosé 2023 *Sauvignon Blanc, Mouhtaro*

Les Athletes du Vin, Loire, France 15  
Saumur Champigny 2022 *Cabernet Franc*

Olivier Merlin, Beaujolais, France 18  
Moulin-à-Vent 2019 *Gamay*

### COCKTAILS

Rhubarb Spritz 14  
Fig leaf liqueur, rhubarb, burnt orange, sparkling wine

Gooseberry Daiquiri 14  
Eminent rum, gooseberries, lime

One Park Drive 14  
Sapling vodka, lemon verbena, lime

Carrot 14  
No. 3 gin, sand carrot cordial

Frozen Margarita 15  
Ocho Blanco tequila, triple sec, lime

Pollen Sour 14  
Sapling vodka, honey, citrus, bee pollen

Fig Manhattan 15  
Sazerac rye, Cocchi Rosa, salted fig, cherry, chestnut

Apple & Chamomile Old Fashioned 15  
Buffalo Trace bourbon, apple, chamomile

Canary Club 16  
Ocho Blanco tequila, smoked raspberries, meadowsweet,  
egg white

Roe Bloody Mary 14  
Artichoke vodka, Roe spice mix, Fallow sriracha,  
tomato juice

### NON-ALCOHOLIC

Roe Ginger Beer 9  
Ginger, lime

Lemon Verbena Swizzle 10  
Lemon verbena, lime, soda

### AFTER 50ml

Chartreuse 1605 d'Elixir Green 15  
La Vieille Prune, Louis Roque 14  
Calvados Morin Hors D'age 15 y/o 20  
Hennessy X.O. 30  
Pappy Van Winkle's Family Reserve 15 y/o 58