

A top-down view of a dining table with various dishes, hands eating, and wine glasses. The table is dark wood. In the center, there's a large white plate with a roasted octopus. To the left, a plate with a small appetizer. To the right, a large golden platter with a variety of meats and vegetables. Several hands are visible, some holding forks and knives, indicating a group meal. There are also wine glasses and other smaller plates with different dishes.

R O E

CONSCIOUS GASTRONOMY
IN THE HEART OF WOOD WHARF

PRIVATE DINING

A restaurant that celebrates the ethical bounty of the land and sea, bringing non-target fish, carefully managed game and regenerative crops to the forefront.





£180 PER PERSON

KINDLY NOTE, MENUS CHANGE SEASONALLY

A FEAST OF ROE

Hashbrown, Caviar

Mushroom parfait, Truffle

Tempura Carlingford oyster, Roast chicken

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Cuttlefish fried toast, pork skin, sesame

Salt & pepper padrons, English peas, buckwheat (vg)

Crab, tiger milk, apple, radish salad

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Shiitake, chestnut mushroom flatbread, walnut, egg yolk (v)

Snail vindaloo flatbread, mint yoghurt, bacon, coriander

White cabbage skewer, miso, sesame (vg)

Venison lardo skewer, pickled peppers

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Grilled octopus, sriracha butter

Five bone short rib, mushroom xo sauce

Tomato & onion salad, aubergine, almond (v)

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Blooming onion, pickled onion, garlic mayonnaise (vg)

Fries, salt & pepper seasoning (vg)

Hispi cabbage (v)

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Yoghurt soft serve, apricot, lemon thyme focaccia (v)

or

Caramelised banana parfait, peanut, toasted vanilla

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British cheese selection, einkorn crackers, chutney

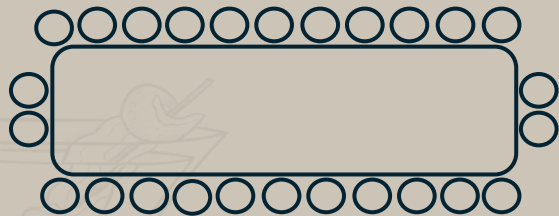
Supplement of £60 (recommended for 6 to 8 guests)

Tea & Coffee

THE GARDEN ROOM

Located on the ground floor, The Garden Room at Roe offers a unique and contemporary back drop to elevate your special occasions.

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.



SEASONAL MENUS

Designed for feasting
Sommelier wine recommendations

CAPACITY

Up to 26 seated

MINIMUM SPEND

Breakfast £500

Lunch £1,500

Dinner £2,500

A discretionary 15% Service Charge will be added to the final bill.

