CONSCIOUS GASTRONOMY IN THE HEART OF WOOD WHARF

PRIVATE DINING



A FEAST OF ROE

Mushroom parfait, Wiltshire truffle (v) Hashbrown, lemon mayonnaise, Exmoor caviar Tempura Carlingford oyster, roast chicken Cuttlefish fried toast, pork skin, sesame

Crab, hazelnut, charcuterie xo, daikon Shiitake & chestnut mushroom flatbread, walnut, egg yolk (v) Snail vindaloo flatbread, mint yoghurt, bacon, coriander Venison lardo skewer, pickled peppers

Grilled octopus, sriracha butter, sea vegetables Five bone short rib, mushroom xo sauce, onion rings Tomato & onion salad, aubergine, almond (v/vg)

Served with Blooming onion, pickled onion, garlic mayonnaise (vg) Bobby beans (v)

Selection of Roe desserts

British cheese selection, einkorn crackers, chutney Supplement of 60 (recommended for 6 to 8 guests)

Tea & coffee



GARDEN ROOM MENU

Mushroom parfait, Wiltshire truffle (v) & Cuttlefish fried toast, pork skin, sesame English tuna crudo, hazelnut, charcuterie xo, daikon 35 day dry-aged steak, mustard, mushroom xo sauce or Grilled market fish, crown prince squash, curried shrimp butter

Served with Blooming onion, pickled onion, garlic mayonnaise (vg) Fries, salt & pepper seasoning (vg) Isle of Wight tomato salad (vg)

Caramelised banana parfait, peanut, toasted vanilla or Tunworth cheesecake, earl grey, hazelnut

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 restaurants 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 24 seated

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

