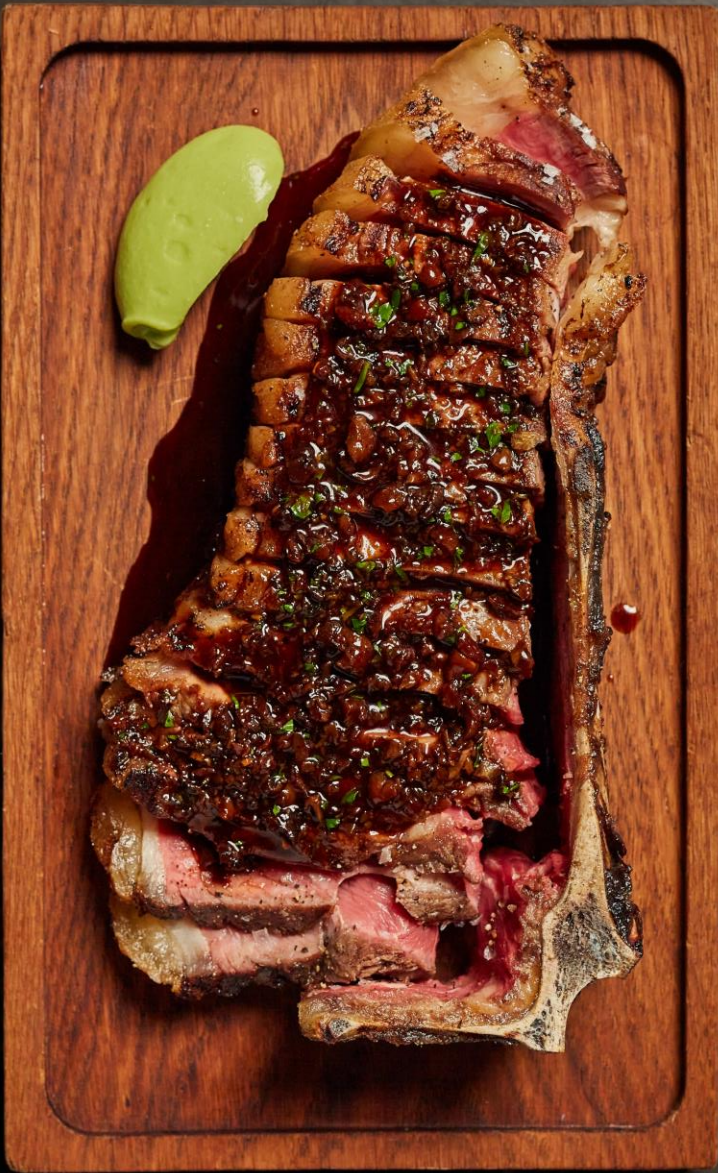




ROE

CONSCIOUS GASTRONOMY
IN THE HEART OF WOOD WHARF

FESTIVE SEASON



£85 PER PERSON

KINDLY NOTE, MENUS ARE SUBJECT TO CHANGE

A FESTIVE TASTE OF ROE

Honey glazed cheese and ham doughnuts
Cuttlefish fried toast, pork skin, sesame
Salt & pepper padrons, English beans, buckwheat (vg)

Stuffing & smoked chestnut flatbread, cranberry sauce
Smoked hispi cabbage, tahini, walnut, beetroot (v)
Devils on horseback skewer, smoked bacon

Turkey leg ballotine, chestnut stuffing, smoked bacon, apricot
or
Grilled market fish, crown prince squash, curried shrimp butter

Served with
Pink Fir potatoes, kombu, parsley (v)
Blooming onion, pickled onion, garlic mayonnaise (v)
Sprouts, chestnuts (v)

Selection of Roe desserts

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.



