



ROE

CONSCIOUS GASTRONOMY
IN THE HEART OF WOOD WHARF

FESTIVE SEASON

A FESTIVE FEAST

Hashbrown, caviar

Pigs'n'Blankets, devil sauce

Mushroom parfait, Wiltshire truffle

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Cuttlefish fried toast, pork skin, sesame

Sriracha sprouts (vg)

Salmon belly wellington

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Tunworth & cranberry flatbread (v)

Stuffing flatbread, crispy sage

White cabbage skewer, miso, sesame (vg)

Devils on horseback skewer

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Turkey leg ballotine, chestnut stuffing, smoked bacon, apricot

Five bone short rib, mushroom xo sauce

Mushroom wellington (vg)

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Confit potatoes (v)

Caraway carrots (v)

Savoy cabbage, smoked bacon, chestnut (v)

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Black Forest Gateaux *or*

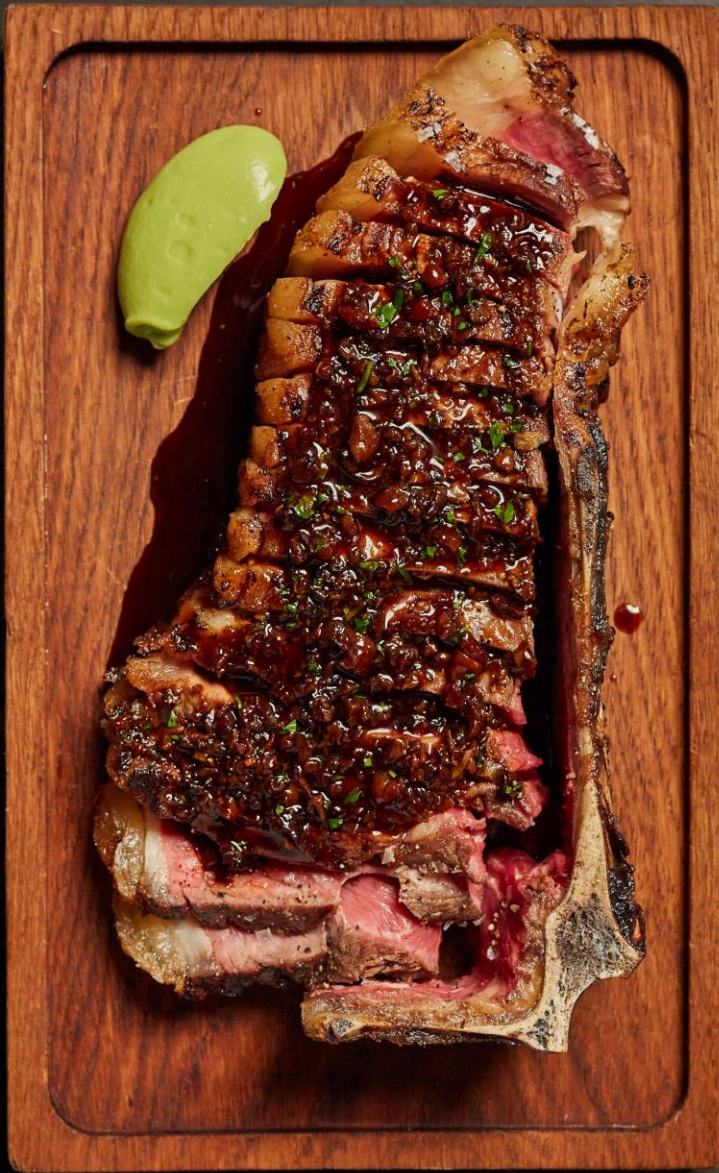
Caramelised banana parfait, peanut, toasted vanilla

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British cheese selection, einkorn crackers, chutney

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

Tea & Coffee



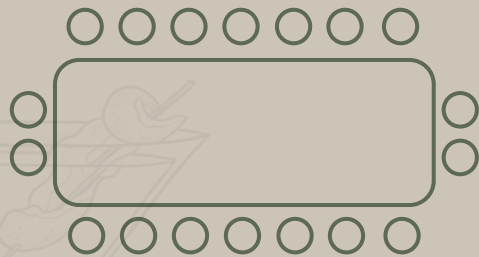
£220 PER PERSON

KINDLY NOTE, MENUS CHANGE SEASONALLY

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

Lunch £2,000

Dinner £3,500

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

