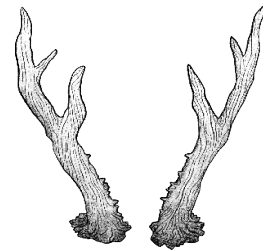


R O E

BRUNCH *available from 9.30am-4pm*

Roe granola, natural yoghurt, London honey (v) 9
Scrambled eggs, sourdough, Fallow sriracha (v) 12
Truffle ham flatbread, eggs, hollandaise 18
Smoked salmon flatbread, eggs, hollandaise 18
Mushroom flatbread, eggs, hollandaise (v) 18
Hashbrowns, walnut ketchup (v) 8
Caramalised banana bread, Chantilly (v) 9



CROISSANT ROYALES

Royale with cheese, sausage patty, bacon, walnut ketchup, fried egg 16
Scallop Royale, smoked cod's roe, lardo, fried egg 21
The G.O.A.T, tomato, spinach, Goat's cheese, fried egg (v) 16

The below items are available from 12pm

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

SMALL PLATES

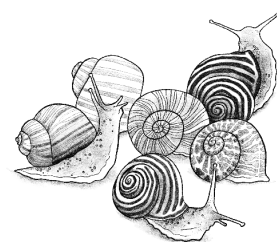
Blooming onion, pickled onion, garlic mayonnaise (vg) 12
English tuna crudo, hazelnut, charcuterie xo, daikon 18
Tomato & onion salad, aubergine, almond (vg) 13
Cuttlefish fried toast, pork skin, sesame 12
Venison tartare, laab dressing, quail egg 15

WILDFARMED FLATBREADS

Devon crab, tomato, chilli, basil 14
Snail vindaloo, mint yoghurt, bacon, coriander 12

LARGE PLATES

Venison & dairy cow burger, cheese, bacon, lettuce 18
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



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

SUNDAY ROASTS

Served with roast potatoes, Yorkshire pudding, glazed carrots, swede mash, greens & gravy
Beef rump 28 / Lamb 28 / Pork 28 / Venison shank (for two) 48 / Maitake mushroom (v/vg) 28

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 / Smoked cauliflower cheese (v) 8

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