

# R O E

#### FLATBREADS

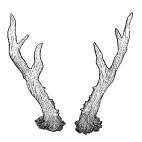
Tunworth cheese, pear, garlic, rosemary honey (v) 12 Snail vindaloo, mint yoghurt, bacon, coriander 12 Devon crab, tomato, chilli, basil 14

#### SNACKS

1/2 dozen Carlingford oysters 26 Salt & pepper padrons, seasonal English greens (v) 7 Blooming onion, garlic mayonnaise (vg) 12 Cuttlefish fried toast, pork skin, seasame 12

### The Roe Selection

34 per person



# SMALL PLATES

Smoked hispi cabbage, tahini, kohlrabi, pumpkin seeds (vg) Mushroom parfait, smoked shiitake, oyster mushroom, grilled bread (v) Venison tartare, potato, smoked cod's roe

# LARGE PLATES

Market fish, spiced crown prince squash Flamed sriracha mussels, grilled sourdough, lemon, parsley Baked potato, cheese sauce, shoestring fries, kombu ketchup (v) 35 day dry-aged steak, bearnaise, mushroom xo sauce

## Desserts

Milk soft serve, gingerbread, burnt honey (v) Caramelised banana parfait, peanut, toasted vanilla

## Sides

Truffle supplement 15

Koffmann fries, salt & pepper seasoning (vg) 6 / Stilton, pear & walnut salad (v/vg) 9 Brussels sprouts, smoked chestnut (v/vg) 6 / New potatoes, parsley (v/vg) 6 Crown prince squash, goat's curd, hazelnuts (v) 10