

Roe Private Dining Menu

Enjoy a fine dining experience in your own comfort.

3-Course inc petit fours £90 p/p / add amuse bouche £100 / add Aperitif £115 p/p

including VAT + supplements

Wine pairing £45 p/p includes a selection of 4 wines

Minimum spend £500

To include: chef on-site and waiting staff (as needed) to serve, crockery, cutlery, napkins, cleaning of kitchen after use

Aperitifs

Passion Fruit, Mint, Gin, Fever Tree Tonic

Bloody Mary

Aperol Spritz

Lychee Prosecco

Negroni



Amuse Bouche

Bacon, maple, cheddar scone

Chestnut mushroom truffle tart

Stilton caramelised red onion filo tart

Curried pumpkin veloute

Smoked Salmon mousse

Thai crab ball

To Start

Bread: *daily freshly baked*

Pesce Fritto Misto: *squid, octopus, prawns, radicchio, lemon, aioli*

King Scallops: *pan fried, black pudding, apple cream sauce (G/F)*

Goats Cheese Mousse Mille Feuille: *minted goats cheese parfait, beetroot and almond cracker, beetroot ketchup, candied walnut crumb (Salon Culinaire Award Winning) (G/F)*

Mascarpone Salmon Roulade: *rocket salad, lemon dill oil (G/F)*

Grilled Artichoke: *pecorino, pan fried red onion, basil oil*

Crab Ravioli: *thermidor sauce*

Roast Heritage Beetroot (VG) *dressed leaves, candied walnut, almond pistou,*

Artichoke (VG) *Jerusalem puree, fritter, crisp*

Chana Masala Fitter (VG) *coriander mango puree, kachumba salad*

Grilled Polenta (VG) *sun blushed tomato, Italian olive, basil, vegan cheese*

Mackerel Pate: *orange and red onion chutney, sour dough*

Mussels: *cider cream chive sauce*

Ham Hock: *pickled apple and fennel, grape chutney*

Duck: *cherry smoked, beetroot ketchup, crispy leek*

Chicken Liver Parfait: *port jelly, grape chutney, mini brioche loaf*

Tuna Tartare: *aioli caper dressing, sour dough toast*



The Main

Roast Beetroot Wellington (VG): chickpea, steamed hispy cabbage, apple rosti

Roast Chicken Supreme: parmesan mash, French beans, wild mushroom and tarragon creamed sauce

Aged Rib Eye 300 gr - supplement £8: hand cut chips, choice of red wine jus, cafe de paris butter, peppercorn sauce or sauce Diane, steamed savoy

Barbury Duck – supplement £4: plum sauce, pickled blackberry, tenderstem broccoli, daupinoise potato

Monkfish Tail: bourguignon sauce, parmentier potato, pickled fennel

Pheasant: pan fried breast, heritage beetroots, kale, boulangerie potato

Pumpkin Tagine (VG), opulent spices, rich fruits, coriander cous cous

Roast Aubergine (VG): grilled polenta, beetroot ketchup

Malaysian Salmon Fillet: prawns, coconut sauce, chilli coriander

Lamb Rump: apricot, lemon, rasin rice, minted cucumber yoghurt

Cod Thermidor: chorizo, sautéed potatoes, samphire

Grilled Octopus - supplement £4 braised in red wine, grape and beetroot risotto

Beef Fillet Wellington (min 2) – supplement £15: red wine jus, daupinoise potato, star anise fondant carrots



Desserts

Espresso Martini: *coffee, chocolate, vodka, cream*

Strawberry Mille Feuille: *pimms mint glaze*

Grilled Pineapple (VG) *rum chill syrup, vanilla ice cream (G/F)*

Coconut Marquise (VG) *coconut and dark chocolate, (D/F, G/F)*

Limoncello Almond Cake: *raspberry coulis*

Mint Chocolate Torte: *candied walnut, orange glaze (G/F)*

Pistachio Cheesecake: *honey, mascarpone, vanilla*

Banana Tartin: *caramel, vanilla ice cream, raspberry coulis*

Chocolate Fondant: *Biscoff crumb, espresso cream, vanilla ice cream*



To Finish

Petti Fours

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Cheese Board 800g £45 (8-10 people)

Cornish brie / Sussex charmer / long clawson stilton / goats log / artisan crackers / celery batons /
grapes / apple, raisin and ginger chutney

Limoncello – supplement £5: 50ml liquor

Sauternes wine - supplement £10: 125ml