

Röschi

Tasting Menu by The Kitchen- £85pp

Sourdough & Onion Butter

Clarence Court Quail Egg

Quail Kiev / Oscietra Caviar

Quail Leg Ragu / Caramelised Cauliflower Velouté

Cod / Plankton / Wasabi / Ponzu

Lemon Sole / Nori / Passion Fruit Beurre Blanc

Red Cabbage 'Bolognese'

100 Day Aged Longhorn Beef

Yuzu Tart / Meringue

Black Forrest Gateau

British Cheese Board - £15 SUPPLEMENT

Wine Flight- £75pp

Please note – A discretionary charge of 12% will be added to all bills. For parties of 6 or more, we serve solely our tasting menu. If we have not been informed of allergens/dietary requirements at least 48 hours in advance we may not be able to cater to them.

For our full wine and drinks lists, please scan the QR code below



Today's playlist by Front of House - Best of the 60s & 70s (in our humble opinion)

Röski

Lunch Menu - by The Kitchen - £45pp

Our lunch menu begins with Röski's 'Tea & Toast'

To Start

Red Cabbage Bolognese

-or-

Fried Legbar Egg - Summer Truffle - Asparagus

To Follow

Roasted Celeriac - Caramelised Cauliflower

-or-

Catch of the Day - Stuffed Jersey Royals - Nori Butter

To Finish

British Cheese Selection

-or-

Cherry - Chocolate - Honeycomb

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