

RösKi

Tasting Menu by The Kitchen- £75pp

Breaking the Fast: March 2020-May 2021

Sourdough. Onion Butter. Caviar - Egg Yolk Custard - Mushroom Tea - Gloucester Old Spot Pork Bao

Fried Quail's Egg - Heritage Tomato Baked Beans - Reverse Bacon Sandwich

Jersey Royals - Seaweed

Nasturtium Pesto - Hand-dived Scallop

Guinea Fowl - Summer Truffle - Peas

Strawberry - Pink Peppercorn - Hay

Marmalade - Whisky - Coffee

British Cheese Board - £15 Supplement

Wine Flight - £65pp

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 – New Romantics

Röski

Lunch Menu - by Anton Piotrowski - £45

Snacks. Sourdough. Onion Butter

To Start

Red Cabbage Bolognese

- or -

Scallop. Kimchi. Buttermilk

To Follow

Poached Cod. Burnt Butter. Peas. Capers

- or -

100 Day Age Steak. Stuffed Jersey Royals. Wagyu Fat Gravy

To Finish

Brownie Slice. Chantilly Cream

- or -

British Cheese Selection

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