

The Signature Menu



Sample

A menu to showcase the signature Roots dishes made using processes we have meticulously developed to preserve the produce harvested from our farm and garden for months or even years.

Oldstead Charcuterie
cured

Aged Beef | Celeriac | Chive
dehydrated | fermented

Crab | Parsley | Caviar
Crab Toast
steamed | toasted

Sourdough & Butter
proved | baked | cultured

Purple Sprouting | Mustard | Old Winchester
barbecued | dressed

Scallop | Rhubarb | Black Truffle
caramelised | forced
(£30 Supplement)

Cod | Razor Clam | Dill
cured | pickled

Hogget | Onion | Sheep's Yoghurt
roasted | glazed

(Cheese - £21 Supplement)

Rhubarb | Raw Milk | Apple Marigold
frozen | macerated

Potato | Chicory Root
preserved | roasted

Damson | Woodruff
Black Squash | Pine Cone
fried | candied

£145 | Wednesday & Thursday evening and
Friday & Saturday lunch

£165 | Friday & Saturday evening

Please note that a discretionary service charge of 12.5% will be added to your bill, which is shared between all staff.



Signature Drinks Packages

I - Experimental & Adventurous

Charles Palmer, Black Swan Edition 2017
(Sussex, England) | Crab

Fontanassa, Marin Timorasso 2019
(Piedmont, Italy) | Purple Sprouting

Break A Leg, Lukas Van Loggerenberg 2021
(Stellenbosch, South Africa) | Scallop*

Monopole Classico, CVNE 2019
(Rioja, Spain) | Cod

Walker Bay Pinot Noir, Newton Johnson 2022
(Hemel-en-Aarde, South Africa) | Hogget

Pedro Ximenez, Sanchez Romate
(Jerez, Spain) | Chicory

£75 | *£85

II - Grand & Classic

Stanislas Blanc de Blancs, Thienot 2008
(Cote de Blancs, Champagne, France) | Crab

Broom Ridge, Alheit 2019
(Swartland, South Africa) | Purple Sprouting

Bandol Rosé, Domaine Tempier 2020
(Provence, France) | Scallop*

Trebbiano d'Abruzzo, Emidio Pepe 2018
(Abruzzo, Italy) | Cod

Pommard 1er Cru Epenottes, Joseph Voillot 2013
(Burgundy, France) | Hogget

Grand Rutherglen Muscat, Campbells
(Rutherglen, Australia) | Chicory

£155 | *£175

III - Soft & Inventive

Gooseberry & Brioche | Crab

Tomato & Tamari | Purple Sprouting

Rhubarb & Apple | Scallop*

Spruce & Marigold | Cod

Redcurrant & Rosemary | Hogget

Chicory & Meadowsweet | Chicory

£50 | *£55