

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 Herbs | Vegetables
Oldstead Charcuterie
dehydrated | raw | cured

Crab | Parsley | Caviar
Crab Toast
steamed | toasted

Sourdough & Butter
proved | baked | cultured

Asparagus | Wild Garlic | Aged Killeen
barbecued | dressed

Scallop | Celeriac | Spruce
caramelised | fermented
(£25 Supplement)

Cod | Razor Clam | Dill
cured | pickled

Hogget | Onion | Sheep's Yoghurt
roasted | glazed

(Cheese - £21 Supplement)

Green Rhubarb | Raw Milk | Sweet Cicely
frozen | macerated

Potato | Chicory Root
preserved | roasted

Damson | Woodruff
Black Squash | Pine Cone
fried | candied

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

£165 | 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) | Asparagus

Paradox Blend, Bodega Alandes NV
(Mendoza, Argentina) | 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) | Asparagus

Pessac-Leognan, La Clarte de Haut Brion 2015
(Bordeaux, 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 | Asparagus

Apple & Hogweed | Scallop*

Spruce & Marigold | Cod

Redcurrant & Rosemary | Hogget

Chicory & Meadowsweet | Chicory

£50 | *£55