

# 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 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) | 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