

The Core Menu



Sample - Pescatarian

A menu that showcases the core techniques we use to make the most of the produce from our farm and garden all year around.

Oldstead Herbs | Vegetables
Mushroom | Lemon Verbena
dehydrated | raw | infused

Crab | Parsley | Caviar
Crab Toast
steamed | toasted
(£30 Supplement)

Sourdough & Butter
proved | baked | cultured

Asparagus | Wild Garlic | Aged Killeen
barbecued | dressed

Monkfish | Onion | Sheep's Yoghurt
roasted | glazed

(Cheese - £21 Supplement)

Green Rhubarb | Raw Milk | Sweet Cicely
frozen | macerated

Damson | Woodruff
Black Squash | Pine Cone
fried | candied

£95 | Available Wednesday & Thursday evenings and Friday and Saturday lunch.

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

The Signature Menu

Sample - Pescatarian

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
Mushroom | Lemon Verbena
dehydrated | raw | infused

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

Monkfish | 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

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The Core Menu



Sample - Vegetarian

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Oldstead Herbs | Vegetables
Mushroom | Lemon Verbena
dehydrated | raw | infused

Mushroom | Parsley | Kelp
Celeriac Toast
steamed | toasted
(£30 Supplement)

Sourdough & Butter
proved | baked | cultured

Asparagus | Wild Garlic | Aged Killeen
barbecued | dressed

Kohlrabi | Onion | Sheep's Yoghurt
roasted | glazed

(Cheese - £21 Supplement)

Green Rhubarb | Raw Milk | Sweet Cicely
frozen | macerated

Damson | Woodruff
Black Squash | Pine Cone
fried | candied

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Sourdough & Butter
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Asparagus | Wild Garlic | Aged Killeen
barbecued | dressed

Hispi Cabbage | Celeriac | Spruce
caramelised | fermented
(£25 Supplement)

Celeriac | Potato | Dill
roasted | pickled

Kohlrabi | Onion | Sheep's Yoghurt
roasted | glazed

(Cheese - £21 Supplement)

Green Rhubarb | Raw Milk | Sweet Cicely
frozen | macerated

Potato | Chicory Root
preserved | roasted

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