The Core Menu

Sample

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 Charcuterie
Aged Beef Toast
cured | raw

Milk Bread & Honey Butter
proved | baked | cultured

Cabbage | Salted Rhubarb | Nasturtium
barbecued | pickled

Scallop | Celeriac | Spruce
caramelised | fermented
(£28 Supplement)

Aged Sirloin | Bearnaise | Garden Salad
barbecued | glazed

Root Vegetable French Toast
with a choice of cheese from Courtyard Dairy
(£16 Supplement)

Damson | Burnt Cream | Kernel
macerated | infused

Strawberry | Sweet Cicely
black Squash Miso | cherry

£110 | Available Wednesday, Thursday & Friday 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.

Core Drinks Packages

I - Adventurous

Marin Timorasso, Fontanassa 2020
(Piedmont, Italy) | Cabbage

Saumur 'La Dame' Roche Ville 2023
(Loire Valley, France) | Scallop*

Estate Gamay, Cave Spring 2023
(Niagara, Canada) | Aged Sirloin

Deseado Torrontés, Familia Schroeder N.V.
(Patagonia, Argentina) | Damson
*£40 | *£50*

II - Classic

White, Chateau Musar 2019
(Bekaa Valley, Lebanon) | Cabbage

Cartology, Alheit Vineyards 2020
(Western Cape, South Africa) | Scallop*

Crozes-Hermitage, Alain Graillot 2021
(Rhone, France) | Aged Sirloin

Riesling Ice Wine, Cave Springs 2023
(Niagara, Canada) | Damson
*£80 | *£100*

III – Alcohol Free

Tomato & Tamari | Cabbage
Apple & Hogweed | Scallop*
Damson Tea | Aged Sirloin
Gooseberry & Hay | Damson
*£30 | *£35*

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
Aged Beef Toast
cured | raw

Hay Smoked Trout | Killeen | Dill
smoked | steamed

Milk Bread & Honey Butter
proved | baked | cultured

Cabbage | Salted Rhubarb | Nasturtium
barbecued | pickled

Scallop | Celeriac | Spruce
caramelised | fermented
(£28 supplement)

Cod | Senshyu Onion | Parsley
brined | pickled

Aged Sirloin | Bearnaise | Garden Salad
barbecued | glazed

Root Vegetable French Toast
with a choice of cheese from Courtyard Dairy
(£16 supplement)

Douglas Fir | Lemon Verbena | Sheep's Yoghurt
frozen | caramelised

Damson | Burnt Cream | Kernel
macerated | infused

Strawberry | Sweet Cicely
black Squash Miso | Cherry

£165 | *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 - Adventurous

Cremant du Jura, Fruitiere Vinicole d'Arbois NV
(Jura, France) | Trout

Marin Timorasso, Fontanassa 2020
(Piedmont, Italy) | Cabbage

Saumur 'La Dame' Roche Ville 2023
(Loire Valley, France) | Scallop*

Collioure 'Les Canadells', La Tour de Vielle 2022
(Languedoc-Roussillon, France) | Cod

Estate Gamay, Cave Spring 2023
(Niagara, Canada) | Aged Sirloin

Deseado Torrontés, Familia Schroeder N.V.
(Patagonia, Argentina) | Damson
*£65 | *£75*

II - Classic

Brut Vintage, Pol Roger 2018
(Champagne, France) | Trout

White, Chateau Musar 2019
(Bekaa Valley, Lebanon) | Cabbage

Cartology, Alheit Vineyards 2020
(Western Cape, South Africa) | Scallop*

Hildegard, Au Bon Climat 2021
(Santa Maria, USA) | Cod

Crozes-Hermitage, Alain Graillot 2021
(Rhone, France) | Aged Sirloin

Riesling Ice Wine, Cave Springs 2023
(Niagara, Canada) | Damson
*£140 | *£160*

III - Alcohol Free

Lysegron Sparkling Tea | Trout
Tomato & Tamari | Cabbage
Apple & Hogweed | Scallop*
Verbena & Anise Hyssop | Cod
Damson Tea | Aged Sirloin
Gooseberry & Hay | Damson
*£50 | *£55*