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)

Venison | Pablo Beetroot | Cherry
barbecued | glazed

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

Damson | Burnt Cream | Kernel
macerated | infused

Elderflower | Whey
Sourdough 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

Monopole Classico, CVNE 2021
(Rioja, Spain) | Cabbage

Hereafter Here, Alheit Vineyards 2023
(Western Cape, South Africa) | Scallop*

'Falkirk' Mourvedre, Newton Johnson 2022
(Hemel-en-Aarde, South Africa) | Venison

10yo Tawny, Graham's
(Douro, Portugal) | Damson

*£45 | *£60*

II - Classic

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

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

Bandol Rouge, Domaine Tempier 2019
(Provence, France) | Venison

30yo Tawny, Dows
(Douro, Portugal) | Damson

*£80 | *£105*

III – Alcohol Free

Tomato & Tamari | Cabbage

Apple & Hogweed | Scallop*

Beetroot & Rosemary | Venison

Damson Tea | 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

Venison | Pablo Beetroot | Cherry
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

Elderflower | Whey
Sourdough 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

Monopole Classico, CVNE 2021
(Rioja, Spain) | Cabbage

Hereafter Here, Alheit Vineyards 2023
(Western Cape, South Africa) | Scallop*

Bourboulenc Cocobiroux, Château Grand Moulin 2023
(Languedoc, France) | Cod

'Falkirk' Mourvedre, Newton Johnson 2022
(Hemel-en-Aarde, South Africa) | Venison

10yo Tawny, Graham's
(Douro, Portugal) | Damson

*£70 | *£85*

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*

Chablis 'Reserve de Vaudon' Drouhin Vaudon 2022
(Burgundy, France) | Cod

Bandol Rouge, Domaine Tempier 2019
(Provence, France) | Venison

30yo Tawny, Dows
(Douro, Portugal) | Damson

*£140 | *£165*

III – Alcohol Free

Lysegron Sparkling Tea | Trout

Tomato & Tamari | Cabbage

Apple & Hogweed | Scallop*

Verbena & Anise Hyssop | Cod

Beetroot & Rosemary | Venison

Damson Tea | Damson

*£50 | *£55*