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.

Mushroom Broth
Beetroot Toast
infused | confit

Milk Bread & Honey Butter
proved | baked | cultured

Cabbage | Salted Rhubarb | Nasturtium
barbecued | pickled

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

Monkfish | 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.

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.

Mushroom Broth
Beetroot Toast
infused | confit

Hay Smoked Trout | Gooseberry | 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

Monkfish | 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.*