

# Lunch Menu

## **Bread & Butter**

*(Optional course £3.50 per person)*

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## **White Onion Veloute**

Parsley and Truffle

*or*

## **Cured Cod**

Ginger, Raisins and Spring Onion

*or*

## **Ham Hock & Duck Liver Terrine**

Celeriac Remoulade

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## **Assiette of Suckling Pig**

Carrot, Cider and Cabbage

*or*

## **Hazelnut Crusted Halibut**

Crones, Cep Mushroom & Red Wine Jus

*or*

## **Carrot**

Chick Pea, Cabbage, Cider and Parsley

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## **Chocolate**

Malt, Caramel & Jerusalem Artichoke

*or*

## **Poached Pineapple**

Coconut Foam & Mint Sorbet

*or*

## **3 of Our Artisan Cheeses**

Plum & Port Jelly and Biscuits

**2 Courses £26.50**

**3 Courses £32.50**

Please notify us if you have any allergies or intolerances

# Lunch Menu

*Chef's Choice*

*Vegetarian  
Version*

**Parsnip Cream**

Apple and Hay

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Apple and Hay

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**Bread & Bloxs Butter**

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**Hazelnut Crusted Halibut**

Crones, Cep Mushroom & Red Wine

Jus

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**Roots Signature**

Celeriac, Truffle, Grapes

& Hazelnuts

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**Roots Refresher**

Cranberry Gin Fizz,  
Orange & Thyme

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Cranberry Gin Fizz,  
Orange & Thyme

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**Suckling Pig**

Carrot, Cider and Cabbage

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**Carrot**

Chick Pea, Cabbage, Cider and Parsley

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**Chocolate**

Malt, Caramel and Jerusalem  
Artichoke

**Chocolate**

Malt, Caramel and Jerusalem  
Artichoke

**£40.00**

**£40.00**

*Accompanying Wine Tasting £19.50*

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