

Lunch Menu

Mini

Bread

Bloxs Butter

Ballotine of Duck Liver

Spiced Bread, Rhubarb and Sweet Wine Jelly

or

Pave of Sea Bass

Broccoli, Almond and Quinoa

Pork Belly and Scallop

Chorizo, Quince and Butternut Squash

or

Basil Crusted Plaice

Saffron Panisse, Aubergine and
Mediterranean Vegetables

Seville Orange

Bitter Chocolate

or

3 of Our Artisan Cheeses

Truffle Honey and Biscuits

2 Courses £25.50

Classic

Poole Oyster Panna Cotta

Apple, Cucumber and Horseradish

Bread & Bloxs Butter

Ballotine of Duck Liver

Spiced Bread, Rhubarb and Sweet Wine Jelly

or

Pave of Sea Bass

Broccoli, Almond and Quinoa

Pork Belly and Scallop

Chorizo, Quince and Butternut Squash

or

Basil Crusted Plaice

Saffron Panisse, Aubergine and
Mediterranean Vegetables

Seville Orange

Bitter Chocolate

or

3 of Our Artisan Cheeses

Truffle Honey and Biscuits

£32.50

Chef's Choice

Poole Oyster Panna Cotta

Apple, Cucumber and Horseradish

Bread & Bloxs Butter

Roots Signature

Celeriac, Truffle, Grapes and Hazelnut

Pave of Sea Bass

Broccoli, Almond and Quinoa

Roots Refresher

Champagne, Cassis Royal

Pork Belly and Scallop

Chorizo, Quince and Butternut Squash

Seville Orange

Bitter Chocolate

£39.50

Please notify us if you have any allergies or intolerances

Wine tasting to accompany £16.50

Vegetarian Lunch Menu

Mini

Bread

Bloxs Butter

Heritage Carrot Terrine

Passion Fruit, Dill and Tofu

or

Jerusalem Artichoke Tart

Salsify and Truffle

Saffron Panisse

Olives, Baba Ganoush and Peppers

or

Wild Mushroom Tagliatelle

Herbs and Madeira

Seville Orange

Bitter Chocolate

or

3 of Our Artisan Cheeses

Truffle Honey and Biscuits

2 Courses £25.50

Classic

Butternut Squash Panna Cotta

Mango and Bitterseed Granola

Bread & Bloxs Butter

Heritage Carrot Terrine

Passion Fruit, Dill and Tofu

or

Jerusalem Artichoke Tart

Salsify and Truffle

Saffron Panisse

Olives, Baba Ganoush and Peppers

or

Wild Mushroom Tagliatelle

Herbs and Madeira

Seville Orange

Bitter Chocolate

or

3 of Our Artisan Cheeses

Truffle Honey and Biscuits

£32.50

Chef Choice

Butternut Squash Panna Cotta

Mango and Bitterseed Granola

Bread & Bloxs Butter

Roots Signature

Celeriac, Truffle, Grapes and Hazelnut

Heritage Carrot Terrine

Passion Fruit, Dill and Tofu

Roots Refresher

Champagne, Cassis Royal

Saffron Panisse

Olives, Baba Ganoush and Peppers

Seville Orange

Bitter Chocolate

£39.50

Please notify us if you have any allergies or intolerances

Wine tasting to accompany £16.50