

Roots

Lunch Menu

Bread

Chive Butter and Obatzda

Whipped Goats Cheese, Marinated Cherries and Balsamic

or

Pressing of Pork, Pickled Vegetables, Mustard Dressing

or

Terrine of Salmon, Nori Seaweed, Saffron, Baby Gem Lettuce and
Anchovy

Confit Leg of Duck, Seared Foie Gras and Bean Cassoulet

or

Pave of Stone Bass, Rainbow Carrots and Date

or

Saffron Panisse, Dukkah and Coriander

Plums, Cream Cheese, Tonka Bean & Honey Roasted Oats

or

Dark Chocolate Fondant, Salted Caramel and Vanilla Ice-cream

or

Assiette of Artisan Cheeses, Truffle Honey
and Grapes

2 Courses £22.50

3 Courses £26.50

Please notify us if you have any allergies or intolerances