

# Dinner Menu

## Classic Tasting Menu

### Snacks

Greek Tart, Feta and Honey  
Baba Ghanoush Cornetto, Natural Yogurt

### Spiced Butternut Squash

Mango, Coriander and Wild Rice

### Bread & Bloxs Butter

### Roots Signature

Celeriac, Truffle, Grapes and Hazelnuts  
*or*

### Cured Mackerel

Melon, Tofu &  
Zephyros Single Estate Olive Oil

### Butter Poached Hake

Shellfish Bisque, Cauliflower, Yuzu  
& Sultanas

### Roots Refresher

Apple Martini Sorbet & Juniper  
*(Optional course £3.50)*

### Creedy Carver Duck

Fig, Cep Mushroom & Sweet Potato

### Blackcurrant

Champagne

### Mirabelle Plum

Cheesecake & Tonka Bean  
*or*

### 3 of Our Artisan Cheeses

Truffle Honey and Biscuits

**£52.50**

*Accompanying Wine Tasting £26.50*

Please notify us if you have any allergies or intolerances

# Dinner Menu

## Discovery Tasting Menu

### Snacks

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**Spiced Butternut Squash**  
Mango, Coriander and Wild Rice

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### Bread & Bloxs Butter

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**Roots Signature**  
Celeriac, Truffle, Grapes and Hazelnuts  
*or*

**Cured Mackerel**  
Melon, Tofu &  
Zephyros Single Estate Olive Oil

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**Butter Poached Hake**  
Shellfish Bisque, Cauliflower, Yuzu  
& Sultanas

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**Roots Refresher**  
Apple Martini Sorbet & Juniper

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**Creedy Carver Duck**  
Fig, Cep Mushroom & Sweet Potato

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**Blackcurrant**  
Champagne

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**Isle of Avalon Cheese**  
Apple, Thyme and Onion

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**Mirabelle Plum**  
Cheesecake & Tonka Bean

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**Tea or Coffee and Petit Fours**

**£62.50**

*Accompanying Wine Tasting £29.00*

Please notify us if you have any allergies or intolerances