

Mini Menu

House-Marinated Olives

NEW FOREST ASPARAGUS

Lemongrass & Caviar

50ml Chablis Domaine Vincent Damp
(Chablis, France)

SUPPER

Our Rye Bread, Cultured Butter, Cream Cheese,
Cured Meats & Home-Smoked Salmon

100ml Cheddar Ales 'Piney Slight' IPA
(Somerset, UK)

TUNWORTH SOFT CHEESE

Sourdough Bread Dumpling, Apple & Truffle

50ml Syrah Elephant Hill
(Hawkes Bay, New Zealand)

Optional Extra Course

SEARED SCALLOP

Flavours of Thai Curry, Prawn & Mango Salad
(£15.00)

VENISON

Raspberry, Teriyaki, Pistachio, Morel & Cabbage

50ml Young Wisdom Mataro Barossa Boy
(Barossa Valley, Australia)

STRAWBERRY

Lychee, Coconut & Shiso

50ml Chateau Septy
(Bordeaux, France)

PETIT FOUR

Optional Extra Course

CHEF'S CHEESE TROLLEY

3 Artisan Cheeses, Honey & Crackers
(£15.00)

ROOTS TO GO...

£85.00 Per Person

Wine Flight Additional £32.50 per person

*A Discretionary 10% service charge is added to your bill,
100% goes to the staff.*

All Prices are inclusive of VAT

Please inform the staff of any allergies or intolerances

Signature Menu

House-Marinated Olives

A Glass of English Sparkling Wine or Champagne

Quails' Egg, Spinach, Smoked Almond & Potato
Roots' Toffifee, Caramelised White Chocolate & Fig

NEW FOREST ASPARAGUS

Lemongrass & Caviar

50ml Chablis Domaine Vincent Damp
(Chablis, France)

TUNA

Oyster, Ponzu

50ml Die Agteros, Chenin Blanc Joostenberg Estate
(Paarl, South Africa)

SUPPER

Our Rye Bread, Cultured Butter, Cream Cheese, Cured
Meats & Home-Smoked Salmon

100ml Cheddar Ales 'Piney Slight' IPA
(Somerset, UK)

TUNWORTH SOFT CHEESE

Sourdough Bread Dumpling, Apple & Truffle

50ml Syrah Elephant Hill
(Hawkes Bay, New Zealand)

TROUT

Buttermilk, Lettuce & Chives

50ml Les Fosses d'Hareng AOC Vouvray
(Loire, France)

SEARED SCALLOP

Flavours of Thai Curry, Prawn & Mango Salad

50ml Circle of Life White
(Stellenbosch, South Africa)

VENISON

Raspberry, Teriyaki, Pistachio, Morel & Cabbage

50ml Young Wisdom Mataro Barossa Boy
(Barossa Valley, Australia)

APRICOT

Elderflower, Sancho Berry

STRAWBERRY

Lychee, Coconut & Shiso

50ml Chateau Septy
(Bordeaux, France)

CHEF'S CHEESE TROLLEY

3 Artisan Cheeses, Honey & Crackers

50ml Quinta de Chocopalba Tinto
(Lisbon, Portugal)

ROOTS TO GO...

£135.00 Per Person

Wine Flight Additional £60.50 per person

Classic Menu

House-Marinated Olives

NEW FOREST ASPARAGUS

Lemongrass & Caviar

50ml Chablis Domaine Vincent Damp
(Chablis, France)

TUNA

Oyster, Ponzu

SUPPER

Our Rye Bread, Cultured Butter, Cream Cheese,
Cured Meats & Home-Smoked Salmon

100ml Cheddar Ales 'Piney Slight' IPA
(Somerset, UK)

TUNWORTH SOFT CHEESE

Sourdough Bread Dumpling, Apple & Truffle

50ml Syrah Elephant Hill
(Hawkes Bay, New Zealand)

TROUT

Buttermilk, Lettuce & Chives

50ml Les Fosses d'Hareng AOC Vouvray
(Loire, France)

Optional Extra Course

SEARED SCALLOP

Flavours of Thai Curry, Prawn & Mango Salad
(£15.00)

VENISON

Raspberry, Teriyaki, Pistachio, Morel & Cabbage

50ml Young Wisdom Mataro Barossa Boy
(Barossa Valley, Australia)

STRAWBERRY

Lychee, Coconut & Shiso

50ml Chateau Septy
(Bordeaux, France)

PETIT FOUR

Optional Extra Course

CHEF'S CHEESE TROLLEY

3 Artisan Cheeses, Honey & Crackers

(£15.00)

ROOTS TO GO...

£105.00 Per Person

Wine Flight Additional £48.50 per person