

**Salted smoked almonds**  
Hickory smoked and lightly  
spiced (Vegan)  
3.50

**Spiced green olives**  
Gordal olives with chilli,  
coriander and lemon (Vegan)  
3.75

**Zucchini fritti**  
Crispy courgette fries  
with lemon, chilli and  
mint yoghurt  
5.95

**Salt-crusted  
sourdough bread**  
With salted butter  
4.25

**Truffle arancini**  
Fried Arborio rice balls  
with truffle cheese  
5.95

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## **STARTERS**

**White onion soup**  
Cep tortellini, onion  
Lyonnaise, black truffle,  
crispy shallots  
and fried sage  
6.95

**Jackfruit and peanut  
bang bang salad**  
Chayote, Chinese leaf,  
mooli, crispy wonton,  
peanuts, sesame seeds and  
coriander (Vegan)  
7.95

**Tossed Asian salad**  
Warm salad of beansprouts,  
pak choi, watermelon,  
broccoli, cashew nuts,  
sesame and coriander with  
hoisin sauce (Vegan)  
7.50

**Buffalo mozzarella**  
Sun-dried peppers, San  
Marzanino tomatoes, black  
olives, green pesto and  
pine nuts  
9.25

**Beetroot carpaccio**  
Cabernet Sauvignon  
dressing, horseradish sauce,  
blackberries and hazelnuts  
(Vegan)  
7.95

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## **MAINS**

**Chargrilled halloumi**  
Giant couscous, smoked aubergine,  
Padrón peppers, red pepper purée,  
pomegranate, toasted almonds  
and labneh  
13.95

**Roasted butternut  
squash risotto**  
Grilled goat's cheese with  
sage and watercress  
12.95

**Keralan sweet potato curry**  
Choy sum, broccoli, coriander and  
coconut with steamed jasmine rice  
(Vegan)  
14.95

**Quinoa and watermelon salad**  
Roast sweet potato, rocket, baby  
gem, radish, feuilles de brick crisp,  
mixed seeds and sesame, with a mint  
and coriander sauce (Vegan)  
12.95

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## **SIDES**

**San Marzanino tomato and  
basil salad with Pedro Ximénez  
dressing (Vegan)**  
3.95

**Sprouting broccoli, lemon oil  
and sea salt (Vegan)**  
4.25

**Jasmine rice with toasted  
coconut and coriander  
(Vegan)**  
3.50  
**Green leaf salad with mixed herbs (Vegan)**  
3.25  
**Baked sweet potato, harissa coconut  
"yoghurt", mint and coriander dressing  
(Vegan)**  
4.25

**Green beans and roasted almonds**  
3.95  
**Peas, sugar snaps  
and baby shoots**  
3.50  
**Thick cut chips (Vegan)**  
3.95

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## **DESSERTS**

**Crème brûlée**  
Classic set vanilla custard  
with a caramelised  
sugar crust  
7.25

**Frozen berries**  
Mixed berries with yoghurt  
sorbet and warm white  
chocolate sauce  
7.50

**Sorbets**  
Selection of  
fruit sorbets  
(Vegan)  
5.25

**Mini chocolate  
truffles**  
With a liquid salted  
caramel centre  
3.95

**Ice creams  
and sorbets**  
Selection of dairy ice creams  
and fruit sorbets  
5.50

**Selection of fresh fruits**  
Fruit plate with coconut "yoghurt"  
and chia seeds (Vegan)  
7.95

**Fig and pistachio feuilleté**  
Hazelnut financier and crispy pastry  
top with yoghurt sorbet and cream  
9.25

**Apple tart fine**  
Baked apple tart with vanilla  
ice cream and Calvados flambé  
(14 mins cooking time)  
8.50