

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

STARTERS

Roast pumpkin soup
Creamed pumpkin
with truffle ricotta,
pine nuts and crispy
sage
7.50

**Twice-baked
cheese soufflé**
Gratinated mature
Cheddar, Gouda and
Edam cheese soufflé
with cream sauce and
grated black truffle
9.25

Tossed Asian salad
Warm salad of
beansprouts,
pak choy, watermelon,
broccoli, cashew nuts,
sesame and coriander
with hoisin sauce
(Vegan)
8.25

**Laverstoke Park
Farm buffalo
mozzarella**
Crispy artichokes, pear
and truffle honey
10.95

Beetroot carpaccio
Cabernet Sauvignon
dressing, horseradish
sauce, blackberries
and hazelnuts (Vegan)
8.50

**Avocado and
tomato cocktail**
Red pepper, lettuce
and pomegranate
dressed with a spicy
harissa sauce (Vegan)
9.50

MAINS

**Wild mushroom
and truffle linguine**
Creamed wild mushrooms, cheese,
rocket and grated truffle
14.95

**Roast butternut squash
with cranberries**
Buckwheat, chickpeas, pumpkin
seeds, sesame and pomegranate
with crumbled feta cheese, harissa
sauce and coriander dressing
14.50

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

Pumpkin and chestnut risotto
Grilled goat's cheese, sage,
watercress and gold leaf
18.50

SIDES

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

**Sprouting broccoli, lemon oil
and sea salt (Vegan)**
4.50

**Jasmine rice with toasted
coconut and coriander**
(Vegan)
3.50
Green leaf salad with mixed herbs (Vegan)
3.75
**Baked sweet potato, harissa coconut
"yoghurt", mint and coriander dressing**
(Vegan)
4.50

Green beans and roasted almonds
3.95
**Peas, sugar snaps
and baby shoots**
3.75
Thick cut chips (Vegan)
3.95

DESSERTS

**Creme brûlée with
cinnamon berry compote**
Classic set vanilla custard
with a caramelised sugar
crust and Winter berry
compote
8.50

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

Sorbets
Selection of
fruit sorbets
(Vegan)
6.00

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

**Ice creams
and sorbets**
Selection of dairy ice creams
and fruit sorbets
6.00

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
(12 mins cooking time)
9.50

Apple tart fine
Baked apple tart with
vanilla ice cream and
Calvados flambé
(14 mins cooking time)
8.95

Warm mini mince pies
Hazelnut and brandy cream
4.50

Christmas pudding
Steamed Christmas pudding
with almonds, redcurrants
and brandy cream
8.50