

**SALTED SMOKED ALMONDS**

Hickory smoked and lightly spiced (Vegan)

3.25

**SPICED GREEN OLIVES**

Gordal olives with chilli, coriander and lemon (Vegan)

3.50

**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

6.75

**TWICE-BAKED CHEESE SOUFFLÉ**

Gratinated mature Cheddar, Gouda and Edam cheese soufflé with cream sauce and grated black truffle

8.50

**LAVERSTOKE PARK FARM BUFFALO MOZZARELLA**

Crispy artichokes, pear and truffle honey

9.25

**TOSSED ASIAN SALAD**

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

8.25

**BETROOT CARPACCIO**

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

7.50

**AVOCADO AND TOMATO COCKTAIL**

Red pepper, lettuce and pomegranate dressed with a spicy harissa sauce (Vegan)

8.75

**MAINS****CHARGRILLED HALLOUMI**

Giant couscous, smoked aubergine, Padrón peppers, red pepper purée, pomegranate, toasted almonds and labneh

13.95

**KERALAN SWEET POTATO CURRY**

Choy sum, broccoli, coriander and coconut with steamed jasmine rice (Vegan)

14.95

**ROAST BUTTERNUT SQUASH WITH GRAINS**

Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with crumbled feta cheese, harissa sauce and coriander dressing

13.50

**WILD MUSHROOM AND TRUFFLE LINGUINE**

Creamed wild mushrooms, cheese, rocket and grated truffle

14.95

**BUTTERNUT SQUASH RISOTTO**

Grilled goat's cheese, roast butternut squash, sage and rocket

13.95

**SIDES**

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

3.95

Jasmine rice with toasted coconut and coriander (Vegan)

3.50

Peas, sugar snaps and baby shoots

3.50

Sprouting broccoli, lemon oil and sea salt (Vegan)

4.25

Green leaf salad with mixed herbs (Vegan)

3.25

Thick cut chips (Vegan)

3.95

Green beans and roasted almonds

3.95

Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing (Vegan)

4.25

**DESSERTS****CRÈME BRÛLÉE**

Classic set vanilla custard with a caramelised sugar crust

6.95

**FROZEN BERRIES**

Mixed berries with yoghurt sorbet and warm white chocolate sauce

7.25

**SORBETS**

Selection of fruit sorbets (Vegan)

5.25

**MINI CHOCOLATE TRUFFLES**

With a liquid salted caramel centre

3.50

**ICE CREAMS AND SORBETS**

Selection of dairy ice creams and fruit sorbets

5.25

**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 minute cooking time)

9.25

**APPLE TART FINE**

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

8.50