

SALTED SMOKED ALMONDS 

Hickory smoked and lightly spiced

3.25

SPICED GREEN OLIVES 

Gordal olives with chilli, coriander and lemon

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

WHITE ONION SOUP 

Mushroom tortellini, onion Lyonnaise, black truffle, crispy shallots and fried sage

6.75

TWICE-BAKED CHEESE SOUFFLÉ 

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

8.50

BUFFALO MOZZARELLA WITH SALSA VERDE 

Crushed pistachios, courgettes, basil and a green herb dressing

9.25

TOSSED ASIAN SALAD 

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

8.25

WARM ASPARAGUS WITH HOLLANDAISE 

Poached hen's egg with quinoa, pesto and watercress

9.25

MAINS

CHARGRILLED HALLOUMI 

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

13.95

KERALAN SWEET POTATO CURRY 

Choy sum, broccoli, coriander and coconut with steamed jasmine rice


14.95

TOSSED ASIAN SALAD 


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

13.50


SIDES

San Marzanino tomato and basil salad with Pedro Ximénez dressing 


3.95

Sprouting broccoli, lemon oil and sea salt 


4.25

Jasmine rice with toasted coconut and coriander 


3.50

Green beans and roasted almonds 

3.95

Peas, sugar snaps and baby shoots 

3.50

Thick cut chips 

3.95

Green leaf salad with mixed herbs 

3.25

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

SELECTION OF FRESH FRUITS

Fruit plate with coconut "yoghurt" and chia seeds (Vegan)

7.95

APPLE TART FINE

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

8.50

ICE CREAMS AND SORBETS

Selection of dairy ice creams and fruit sorbets

5.25

Vegetarian  and vegan  menu available on request

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 12.5% will be added to your bill.