

### HONEY GLAZED ALMONDS

Rosemary and sea salt

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

### PEA VELOUTÉ

Lemon and thyme ricotta with crushed peas and black pepper

6.75

### TWICE-BAKED CHEESE SOUFFLÉ

Gratinated Monterey Jack and mozzarella cheese with grated black truffle and a cream sauce

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

### AVOCADO AND TOMATO COCKTAIL

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

8.75

## MAINS

### ROASTED ARTICHOKE SALAD

Baby gem lettuce with Belgian endive, avocado sesame houmous, couscous and a lemon herb sauce

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

### CHARGRILLED HALLOUMI

Warm asparagus with durum wheat, cauliflower, raisins and a green herb sauce

13.95

### GARDEN PEA RISOTTO

Served with goat's cheese, rocket and baby shoot salad

12.95

## SIDES

San Marzanino tomato and basil salad with Pedro Ximénez dressing

3.95

Jasmine rice with toasted coconut and coriander

3.50

Green beans and roasted almonds

3.95

Sprouting broccoli, lemon oil and sea salt

4.25

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

4.25

Peas, sugar snaps and baby shoots

3.50

Green leaf salad with mixed herbs

3.25

Thick cut chips

3.95

## 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 with butter shortbread

5.25

Vegetarian and vegan