

**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

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## **STARTERS**

**Garden pea soup**  
Crushed peas, crispy tuile,  
coconut cream and edible flowers  
(Vegan)  
6.25

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

**Laverstoke Park Farm  
buffalo mozzarella**  
Grapes, mint, parsley  
and hazelnuts  
8.95

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

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## **MAINS**

**Chargrilled halloumi**  
Giant couscous, smoked aubergine,  
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)  
14.50

**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)  
13.95

**Garden pea risotto**  
Served with goat's cheese, rocket  
and baby shoot salad  
12.95

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## **SIDES**

**San Marzano 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 sesame  
(Vegan)**  
3.50

**Green leaf salad  
with mixed herbs (Vegan)**  
3.25

**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  
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

**Strawberry ice cream sundae**  
Vanilla ice cream with meringue,  
shortbread and a warm  
strawberry sauce  
8.25

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