

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

BEETROOT 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