

Salted smoked almonds

Hickory smoked and lightly spiced

3.25

Salt-crusted sourdough bread

With salted butter

3.95

Zucchini fritti

Crispy courgette fries with lemon, chilli and mint yoghurt

5.75

Spiced green olives

Gordal olives with chilli, coriander and lemon

3.50

Truffle arancini

Fried Arborio rice balls with truffle cheese

5.50

STARTERS**Garden pea soup**

Crushed peas, crispy tuile, coconut cream and edible flowers (Vegan)

6.25

Asparagus with truffle hollandaise

Warm asparagus spears with baby watercress

8.25

Laverstoke Park Farm buffalo mozzarella

Grapes, mint, parsley and hazelnuts

8.95

Jackfruit and peanut bang bang salad

Chayote, Chinese leaf, mooli, crispy wonton, peanuts, sesame seeds and coriander (Vegan)

7.95

Avocado and tomato cocktail

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

8.75

Tossed Asian salad

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

7.50

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

Pea and asparagus risotto

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

12.95

Halloumi open sandwich

Grilled halloumi, crushed avocado, black olives, red pepper, San Marzanino tomatoes, watercress and yuzu sauce

11.95

Jackfruit and peanut bang bang salad

Chayote, Chinese leaf, mooli, crispy wonton, peanuts, sesame seeds and coriander (Vegan)

12.95

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

4.25

Sprouting broccoli, lemon oil and sea salt (Vegan)

4.25

Green leaf salad with mixed herbs (Vegan)

3.25

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

3.95

Thick cut chips (Vegan)

3.75

Green beans and roasted almonds

3.95

Jasmine rice with toasted sesame (Vegan)

3.50

Peas, sugar snaps and baby shoots

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

Ice creams and sorbets

Selection of dairy ice creams and fruit sorbets

5.25

Rum baba

Plantation rum soaked sponge with Chantilly cream and raspberries

8.25

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

Vanilla cheesecake

Mango, passion fruit and tropical sorbet

7.95