

Salted smoked almonds
Hickory smoked and lightly
spiced (Vegan)
3.50

Spiced green olives
Gordal olives with chilli,
coriander and lemon (Vegan)
3.75

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
7.50

Twice-baked cheese soufflé
Gratinated mature Cheddar,
Gouda and Edam cheese soufflé with
cream sauce and grated black truffle
9.25

**Laverstoke Park Farm
buffalo mozzarella**
Crispy artichokes, pear and truffle honey
10.95

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)
8.50

Avocado and tomato cocktail
Red pepper, lettuce and pomegranate dressed
with a spicy harissa sauce (Vegan)
9.50

MAINS

**Wild mushroom
and truffle linguine**
Creamed wild mushrooms, cheese,
rocket and grated truffle
14.95

**Keralan sweet potato
and chestnut curry**
Choy sum, broccoli, coriander and
coconut with steamed jasmine rice
(Vegan)
14.95

**Roast Butternut squash
with cranberries**
Buckwheat, chickpeas, pumpkin
seeds, sesame and pomegranate
with crumbled feta cheese, harissa
sauce and coriander dressing
14.50

Pumpkin and chestnut risotto
Grilled goat's cheese, sage,
watercress and gold leaf
18.50

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**
3.75

**Sprouting broccoli, lemon oil
and sea salt (Vegan)**
4.50

Green leaf salad with mixed herbs (Vegan)
3.75

Thick cut chips (Vegan)
3.95

Green beans and roasted almonds
3.95

**Baked sweet potato, harissa coconut
"yoghurt", mint and coriander dressing
(Vegan)**
4.50

DESSERTS

**Trinity College burnt
cream with cinnamon
berry compote**
Classic set vanilla custard
with a caramelised sugar
crust and Winter berry
compote
8.50

Frozen berries
Mixed berries with yoghurt
sorbet and warm white
chocolate sauce
7.50

Sorbets
Selection of
fruit sorbets
(Vegan)
6.00

**Mini chocolate
truffles**
With a liquid salted
caramel centre
3.95

**Ice creams
and sorbets**
Selection of dairy ice creams
and fruit sorbets
6.00

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 mins cooking time)
9.25

Apple tart fine
Baked apple tart with vanilla
ice cream and Calvados
flambé
(14 mins cooking time)
8.95

Warm mini mince pies
Hazelnut and
brandy cream
4.50

Christmas pudding
Steamed Christmas pudding
with almonds, redcurrants
and brandy cream
8.50