

**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****BETROOT 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****TRINITY COLLEGE BURNT CREAM**

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**