

HONEY GLAZED ALMONDS 

Rosemary and sea salt

3.25

SPICED GREEN OLIVES 

Gordal olives with chilli, coriander and lemon

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

PEA VELOUTÉ 

Lemon and thyme ricotta with crushed peas and black pepper

6.75

TWICE-BAKED CHEESE SOUFFLÉ 

Gratinated Monterey Jack and mozzarella cheese with grated black truffle and a cream sauce

8.50

BUFFALO MOZZARELLA WITH SALSA VERDE 

Crushed pistachios, courgettes, basil and a green herb dressing

9.25

TOSSED ASIAN SALAD 

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

8.25

WARM ASPARAGUS WITH HOLLANDAISE 

Poached hen's egg with quinoa, pesto and watercress

9.25

AVOCADO AND TOMATO COCKTAIL 

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

8.75

MAINS

ROASTED ARTICHOKE SALAD 

Baby gem lettuce with Belgian endive, avocado sesame houmous, couscous and a lemon herb sauce

13.95

KERALAN SWEET POTATO CURRY 

Choy sum, broccoli, coriander and coconut with steamed jasmine rice

14.95

TOSSED ASIAN SALAD 

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

13.50

CHARGRILLED HALLOUMI 

Warm asparagus with durum wheat, cauliflower, raisins and a green herb sauce

13.95

GARDEN PEA RISOTTO 

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

12.95

SIDES

San Marzanino tomato and basil salad with Pedro Ximénez dressing 

3.95

Jasmine rice with toasted coconut and coriander 

3.50

Green beans and roasted almonds 

3.95

Sprouting broccoli, lemon oil and sea salt 

4.25

Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing 

4.25

Peas, sugar snaps and baby shoots 

3.50

Green leaf salad with mixed herbs 

3.25

Thick cut chips 

3.95

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

SELECTION OF FRESH FRUITS 

Fruit plate with coconut "yoghurt" and chia seeds (Vegan)

7.95

APPLE TART FINE 

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

8.50

ICE CREAMS AND SORBETS 

Selection of dairy ice creams and fruit sorbets with butter shortbread

5.25

Vegetarian  and vegan 

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 12.5% will be added to your bill.