

HONEY GLAZED ALMONDS 

Rosemary and sea salt

3.50

SPICED GREEN OLIVES 

Gordal olives with chilli, coriander and lemon

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**WHITE ONION AND TRUFFLE SOUP** 

Caramelised onion, artichoke purée, truffle mascarpone and artichoke crisps

6.95

TWICE-BAKED CHEESE SOUFFLÉ 

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

8.75

LAVERSTOKE PARK FARM BUFFALO MOZZARELLA 

San Marzanino tomatoes, sun-dried peppers, black olives, green pesto and pine nuts

9.25

TOSSED ASIAN SALAD 

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

8.25

TRUFFLED WILD MUSHROOMS 

Potato rösti, creamed mushroom, fried quail's egg and grated truffle

9.50

AVOCADO AND TOMATO COCKTAIL 

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

8.75

MAINS**ROAST BUTTERNUT SQUASH WITH GRAINS** 

Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with crumbled feta cheese, harissa sauce, coriander dressing

15.50

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 


Farro grains with crushed artichoke, hazelnuts, mushrooms, black truffle and a plant-based sauce

14.75


WILD MUSHROOM AND TRUFFLE LINGUINE 

Creamed wild mushrooms, grated cheese, rocket and grated truffle


14.95

SIDESSan 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 


4.25

Sprouting broccoli, lemon oil and sea salt 

4.50

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

4.25

Peas, sugar snaps and baby shoots 

3.75

Green leaf salad with mixed herbs 

3.50

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

7.50

SORBETS 

Selection of fruit sorbets

5.25

MINI CHOCOLATE TRUFFLES 

With a liquid salted caramel centre

3.75

SELECTION OF FRESH FRUITS 

Fruit plate with coconut "yoghurt" and chia seeds

7.95

APPLE TART FINE 

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

8.95

ICE CREAMS AND SORBETS 

Selection of dairy ice creams and fruit sorbets with butter shortbread

5.25

Vegetarian  and vegan 