

Salted smoked almonds
Hickory smoked and lightly
spiced (Vegan)
3.95

Spiced green olives
Gordal olives with chilli,
coriander and lemon (Vegan)
4.25

Zucchini fritti
Crispy courgette fries
with lemon, chilli and
mint yoghurt
6.95

**Salt-crusted
sourdough bread**
With salted butter
4.75

Truffle arancini
Fried Arborio rice balls
with truffle cheese
6.50

STARTERS

White onion soup
Cep tortellini, onion Lyonnaise,
black truffle, crispy shallots and
fried sage
7.50

Buffalo mozzarella
Sun-dried peppers, San Marzanino
tomatoes, black olives, green pesto
and pine nuts
10.75

Beetroot carpaccio
Cabernet Sauvignon dressing,
horseradish sauce, blackberries
and hazelnuts (Vegan)
10.50

Tossed Asian salad
Warm salad of beansprouts, pak
choi, watermelon, broccoli, cashew
nuts, sesame and coriander with
hoisin sauce (Vegan)
8.95

MAINS

Chargrilled halloumi
Giant couscous, smoked aubergine,
Padrón peppers, red pepper purée,
pomegranate, toasted almonds
and labneh
16.95

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)
15.95

Roasted butternut squash risotto
Grilled goat's cheese with sage
and watercress
15.25

Keralan sweet potato curry
Choy sum, broccoli, coriander
and coconut with steamed
jasmine rice (Vegan)
16.95

SIDES

**San Marzanino tomato and
basil salad with Pedro Ximénez
dressing (Vegan)**
4.75

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

Thick cut chips (Vegan)
4.50

**Jasmine rice with toasted
coconut and coriander
(Vegan)**
3.95

**Baked sweet potato, harissa coconut
"yoghurt", mint and coriander dressing
(Vegan)**
4.95

**Green beans and
roasted almonds**
4.75

**Green leaf salad
with mixed herbs (Vegan)**
3.95

Peas, sugar snaps and baby shoots
3.95

DESSERTS

Whiskey crème brûlée
Set Dubliner whiskey vanilla custard
with a caramelised sugar crust
8.95

Frozen berries
Mixed berries with yoghurt sorbet
and warm white
chocolate sauce
8.75

Sorbets
Selection of fruit sorbets
(Vegan)
6.75

Mini chocolate truffles
With a liquid salted
caramel centre
4.75

Tiramisu
Coffee and marsala soaked
savoiardi biscuit with mascarpone,
cocoa powder
9.50

Selection of fresh fruits
Fruit plate with coconut "yoghurt"
and chia seeds (Vegan)
8.95

Ice creams and sorbets
Selection of dairy ice creams
and fruit sorbets
6.75

Fig and pistachio feuilleté
Hazelnut financier and crispy pastry
top with yoghurt sorbet and cream
10.75