

**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  
4.95

**Truffle arancini**  
Fried Arborio rice balls  
with truffle cheese  
6.95

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## **STARTERS**

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

**Buffalo mozzarella**  
Crispy artichokes,  
pear and truffle honey  
11.95

**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

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## **MAINS**

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

**Pumpkin and  
chestnut risotto**  
Grilled goat's cheese, sage,  
watercress and gold leaf  
18.95

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

**Wild mushroom  
and truffle linguine**  
Creamed wild mushrooms,  
cheese, rocket and  
grated truffle  
15.95

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## **SIDES**

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

**Sprouting broccoli,  
lemon oil and sea salt (Vegan)**  
4.95

**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

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## **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