

Salted smoked almonds
Hickory smoked and lightly
spiced (Vegan)
3.50

Spiced green olives
Gordal olives with chilli,
coriander and lemon (Vegan)
3.75

Zucchini fritti
Crispy courgette fries
with lemon, chilli and
mint yoghurt
6.50

**Salt-crusted
sourdough bread**
With salted butter
4.50

Truffle arancini
Fried Arborio rice balls
with truffle cheese
5.95

STARTERS

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

**Jackfruit and peanut
bang bang salad**
Chayote, Chinese leaf,
mooli, crispy wonton,
peanuts, sesame seeds and
coriander (Vegan)
8.50

Buffalo mozzarella
Sun-dried peppers,
San Marzanino tomatoes,
black olives, green pesto
and pine nuts
9.50

Tossed Asian salad
Warm salad of beansprouts,
pak choi, watermelon,
broccoli, cashew nuts,
sesame and coriander with
hoisin sauce (Vegan)
8.25

Beetroot carpaccio
Cabernet Sauvignon
dressing, horseradish sauce,
blackberries and hazelnuts
(Vegan)
8.50

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)
15.95

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)
13.25

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

Green beans and roasted almonds
4.25

Peas, sugar snaps and baby shoots
3.75

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

**Baked sweet potato, harissa coconut
"yoghurt", mint and coriander dressing
(Vegan)**
3.50

Thick cut chips (Vegan)
3.95

Green leaf salad with mixed herbs (Vegan)
3.50

DESSERTS

Crème brûlée
Classic set vanilla custard
with a caramelised
sugar crust
8.00

Frozen berries
Mixed berries with yoghurt
sorbet and warm white
chocolate sauce
7.50

Sorbets
Selection of
fruit sorbets
(Vegan)
6.00

**Mini chocolate
truffles**
With a liquid salted
caramel centre
3.95

**Ice creams
and sorbets**
Selection of dairy ice creams
and fruit sorbets
6.00

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
9.50

Apple tart fine
Baked apple tart with vanilla
ice cream and Calvados flambé
(14 mins cooking time)
9.50