

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

Spiced green olives
Gordal olives with chilli,
coriander and lemon (Vegan)
3.95

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
6.50

STARTERS

Roast pumpkin soup
Creamed pumpkin with truffle ricotta,
pine nuts and crispy sage
7.75

Twice-baked cheese soufflé
Gratinated mature Cheddar,
Gouda and Edam cheese soufflé with cream
sauce and grated black truffle
9.50

Laverstoke Park Farm buffalo mozzarella
Crispy artichokes, pear
and truffle honey
10.95

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

Beetroot carpaccio
Cabernet Sauvignon dressing, horseradish sauce,
blackberries and hazelnuts (Vegan)
8.95

Avocado and tomato cocktail
Red pepper, lettuce and pomegranate dressed
with a spicy harissa sauce (Vegan)
9.50

MAINS

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

**Keralan sweet potato
and chestnut curry**
Choy sum, broccoli, coriander
and coconut with steamed jasmine
rice (Vegan)
15.95

**Roast butternut squash
with cranberries**
Buckwheat, chickpeas, pumpkin
seeds, sesame and pomegranate
with crumbled feta cheese, harissa
sauce and coriander dressing
15.50

Pumpkin and chestnut risotto
Grilled goat's cheese, sage,
watercress and gold leaf
18.50

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

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

**Baked sweet potato, harissa coconut
"yoghurt", mint and coriander dressing
(Vegan)**
4.50

Peas, sugar snaps and baby shoots
3.75

Thick cut chips (Vegan)
4.25

Green leaf salad with mixed herbs (Vegan)
3.75

DESSERTS

Warm mini mince pies
Hazelnut and brandy cream
4.50

Frozen berries
Mixed berries with yoghurt
sorbet and warm white
chocolate sauce
7.75

Sorbets
Selection of
fruit sorbets
(Vegan)
6.50

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

**Ice creams
and sorbets**
Selection of dairy
ice creams and fruit sorbets
6.50

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
(12 mins cooking time)
9.50

Apple tart fine
Baked apple tart with
vanilla ice cream and
Calvados flambé
(14 mins cooking time)
9.95

**Creme brûlée with
cinnamon berry compote**
Classic set vanilla custard
with a caramelised sugar
crust and Winter berry
compote
8.50

Christmas pudding
Steamed Christmas
pudding with almonds,
redcurrants and
brandy cream
8.50