

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*
5.95

Salt-crusted
sourdough bread
With salted butter
4.25

Truffle arancini
*Fried Arborio rice balls
with truffle cheese*
5.95

{ STARTERS }

Roast pumpkin soup
*Creamed pumpkin with
truffle ricotta, pine nuts
and crispy sage*
7.50

Twice-baked cheese soufflé
*Gratinated mature Cheddar, Gouda and
Edam cheese soufflé with cream sauce and
grated black truffle*
9.25

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

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

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*
14.95

Keralan sweet potato
and chestnut curry
*Choy sum, broccoli, coriander and
coconut with steamed jasmine rice
(Vegan)*
14.95

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

Roast Butternut squash
with cranberries
*Buckwheat, chickpeas, pumpkin
seeds, sesame and pomegranate with
crumbled feta cheese, harissa sauce and
coriander dressing*
14.50

{ SIDES }

San Marzanino tomato and
basil salad with Pedro Ximénez
dressing (Vegan)
3.95

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

Green beans and roasted almonds
3.95

Jasmine rice with toasted
coconut and coriander
(Vegan)
3.50

Green leaf salad with mixed herbs (Vegan)
3.75

Peas, sugar snaps
and baby shoots
3.75

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

Thick cut chips (Vegan)
3.95

{ DESSERTS }

Crème brûlée with cinnamon
berry compote
*Classic set vanilla custard
with a caramelised
sugar crust*
8.50

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
(12 mins cooking time)*
9.25

Apple tart fine
*Baked apple tart with vanilla
ice cream and Calvados flambé
(14 mins cooking time)*
8.95

Warm mini mince pies
Hazelnut and brandy cream
4.50

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