

Salted smoked almonds
*Hickory smoked and lightly
spiced (Vegan)*
3.25

Spiced green olives
*Gordal olives with chilli,
coriander and lemon (Vegan)*
3.50

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 }

White onion soup
*Mushroom tortellini, onion Lyonnaise,
black truffle, crispy shallots
and fried sage*
6.75

Twice-baked cheese soufflé
*Gratinated mature Cheddar, Gouda and
Edam cheese soufflé with cream sauce and
grated black truffle*
8.50

Buffalo mozzarella
with salsa verde
*Crushed pistachios, courgettes,
basil and a green herb dressing*
9.25

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

Warm asparagus with hollandaise
*Poached hen's egg with quinoa,
pesto and watercress*
9.25

{ MAINS }

Chargrilled halloumi
*Giant couscous, smoked aubergine,
Padrón peppers, pomegranate, toasted almonds
and labneh*
13.95

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

Tossed Asian salad
*Warm salad of beansprouts, pak choi,
watermelon, broccoli, cashew nuts, sesame
and coriander with hoisin sauce
(Vegan)*
13.50

{ SIDES }

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

Jasmine rice with toasted
coconut and coriander
(Vegan)
3.50

Peas, sugar snaps and baby shoots
3.50

Sprouting broccoli, lemon oil
and sea salt (Vegan)
4.25

Green beans and roasted almonds
3.95

Thick cut chips (Vegan)
3.95

Green leaf salad with mixed herbs
(Vegan)
3.25

{ DESSERTS }

Crème brûlée
*Classic set vanilla custard with a
caramelised sugar crust*
6.95

Frozen berries
*Mixed berries with yoghurt sorbet and
warm white chocolate sauce*
7.25

Sorbets
*Selection of fruit sorbets
(Vegan)*
5.25

Mini chocolate truffles
*With a liquid salted
caramel centre*
3.50

Ice creams and sorbets
*Selection of dairy ice creams
and fruit sorbets*
5.25

Selection of fresh fruits
*Fruit plate with coconut "yoghurt"
and chia seeds (Vegan)*
7.95

Apple tart fine
*Baked apple tart with vanilla
ice cream and Calvados flambé
(14 mins cooking time)*
8.50