

Honey-glazed almonds *v*
Rosemary and sea salt
3.50

Spiced green olives *vg*
*Gordal olives with chilli,
coriander and lemon*
3.75

Zucchini fritti *v*
*Crispy courgette fries
with lemon, chilli and
mint yoghurt*
5.95

Salt-crusted
sourdough bread *v*
With salted butter
4.25

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

STARTERS

White onion soup *v*
*Caramelised onion, artichoke purée,
truffle mascarpone and artichoke crisps*
6.95

Twice-baked cheese soufflé *v*
*Gratinated Monterey Jack
and mozzarella cheese with grated black
truffle and a cream sauce*
8.75

Laverstoke Park Farm
buffalo mozzarella *v*
*San Marzanino tomatoes,
sun-dried peppers, black olives,
green pesto and pine nuts*
9.25

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

Truffled wild mushrooms *v*
*Potato rösti, creamed mushroom, fried quail's
egg and grated truffle*
9.50

Avocado
and tomato cocktail *vg*
*Red pepper, lettuce and pomegranate dressed
with a spicy harissa sauce*
8.75

MAINS

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

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

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

Chargrilled halloumi *v*
*Farro grains with crushed artichoke, hazelnuts,
mushrooms, black truffle and a plant-based sauce*
14.75

Wild mushroom and truffle linguine
*Creamed wild mushrooms, grated cheese,
rocket and grated truffle*
14.95

SIDES

San Marzanino tomato and
basil salad with Pedro Ximénez
dressing *vg*
3.95

Jasmine rice with toasted
coconut and coriander *vg*
3.50

Peas, sugar snaps and baby shoots *v*
3.75

Sprouting broccoli, lemon oil
and sea salt *vg*
4.50

Green beans and roasted almonds *v*
4.25

Thick cut chips *vg*
3.95

Baked sweet potato, harissa coconut "yoghurt",
mint and coriander dressing *vg*
4.25

Green leaf salad with mixed herbs *vg*
3.50

DESSERTS

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

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

Sorbets *vg*
Selection of fruit sorbets
5.25

Mini chocolate truffles *v*
*With a liquid salted
caramel centre*
3.75

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

Selection of fresh fruits *vg*
*Fruit plate with coconut "yoghurt"
and chia seeds*
7.95

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