

**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

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## **STARTERS**

**Garden pea soup**  
Crushed peas, crispy tuile, coconut cream and edible flowers (Vegan)  
6.25

**Asparagus with truffle hollandaise**  
Warm asparagus spears with baby watercress  
8.25

**Laverstoke Park Farm buffalo mozzarella**  
Grapes, mint, parsley and hazelnuts  
8.95

**Jackfruit and peanut bang bang salad**  
Chayote, Chinese leaf, mooli, crispy wonton, peanuts, sesame seeds and coriander (Vegan)  
7.95

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

**Tossed Asian salad**  
Warm salad of beansprouts, pak choi, watermelon, broccoli, cashew nuts, sesame and coriander with hoisin sauce (Vegan)  
7.50

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## **MAINS**

**Chargrilled halloumi**  
Giant couscous, smoked aubergine, 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)  
14.50

**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)  
13.95

**Pea and asparagus risotto**  
Served with goat's cheese, rocket and baby shoot salad  
12.95

**Halloumi open sandwich**  
Grilled halloumi, crushed avocado, black olives, red pepper, San Marzanino tomatoes, watercress and yuzu sauce  
11.95

**Jackfruit and peanut bang bang salad**  
Chayote, Chinese leaf, mooli, crispy wonton, peanuts, sesame seeds and coriander (Vegan)  
12.95

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## **SIDES**

**Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing (Vegan)**  
4.25

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

**Green leaf salad with mixed herbs (Vegan)**  
3.50

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

**Thick cut chips (Vegan)**  
3.95

**Green beans and roasted almonds**  
3.95

**Jasmine rice with toasted sesame (Vegan)**  
3.50

**Peas, sugar snaps and baby shoots**  
3.50

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## **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

**Rum baba**  
Plantation rum soaked sponge with Chantilly cream and raspberries  
8.25

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

**Strawberry ice cream sundae**  
Vanilla ice cream with meringue, shortbread and a warm strawberry sauce  
8.25

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

**Vanilla cheesecake**  
Mango, passion fruit and tropical sorbet  
7.95