

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
4.50

Truffle arancini
Fried Arborio rice balls
with truffle cheese
5.95

STARTERS

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

Buffalo mozzarella
Sliced peaches with Nocellara olives, smoked
almonds, pesto and picked mint
8.95

Asparagus with truffle hollandaise
Warm asparagus spears with truffle hollandaise
and baby watercress
8.75

Garden pea soup
Crushed peas with ricotta,
mint and lemon balm
5.95

MAINS

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

Chargrilled halloumi with Padrón peppers
Red pepper sauce, toasted fregola,
San Marzanino tomatoes, olives and a chilli
and mint sauce
13.95

Sweet potato Keralan curry
Chickpeas, broccoli, coriander and coconut
served with rice on the side (*Vegan*)
16.95

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

Heirloom tomato open sandwich
Mixed heirloom tomatoes, Greek feta-style
"cheese" spread, baby gem leaves, pickled
onions and baby basil (*Vegan*)
9.95

SIDES

**Baked sweet potato, harissa
coconut "yoghurt", mint and
coriander dressing (*Vegan*)** 3.75

**Sprouting broccoli, miso butter,
sesame and chilli** 3.95

Herbed green salad (*Vegan*) 3.25

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

Thick cut chips (*Vegan*) 3.95

Green beans and roasted almonds 3.75

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

Peas, sugar snaps and baby shoots 3.25

DESSERTS

Whisky 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

Cappuccino cake
Warm chocolate
cake, milk mousse
and coffee sauce
7.50

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

**Pistachio and raspberry
ice cream sundae**
Vanilla ice cream with
meringue, raspberries,
shortbread and a warm
raspberry sauce
7.95

A discretionary optional service charge of 12.5% will be added to your bill.
Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens
in our dishes. Detailed allergen information is available on request and allergen charts can be found at the waiters stations or your waiter can bring you a copy.
Consuming raw or undercooked meals may increase your risk of foodborne illness.