

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

White onion soup
Cep tortellini, onion Lyonnaise,
black truffle, crispy shallots
and fried sage
6.95

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

Buffalo mozzarella
Sun-dried peppers, San Marzanino
tomatoes, black olives, green pesto
and pine nuts
9.25

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

Beetroot carpaccio
Cabernet Sauvignon dressing, horseradish
sauce, blackberries and hazelnuts (Vegan)
7.95

MAINS

Chargrilled halloumi
Giant couscous, smoked aubergine,
Padrón peppers, 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)
14.95

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)
12.95

Roasted butternut squash risotto
Grilled goat's cheese with sage
and watercress
12.95

SIDES

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

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

**Jasmine rice with toasted
coconut and coriander
(Vegan)**
3.50
Green leaf salad with mixed herbs (Vegan)
3.25
Green beans and roasted almonds
3.95

**Peas, sugar snaps
and baby shoots**
3.50
Thick cut chips (Vegan)
3.95
**Baked sweet potato, harissa coconut
"yoghurt", mint and coriander dressing
(Vegan)**
4.25

DESSERTS

Crème brûlée
Classic set vanilla custard
with a caramelised
sugar crust
7.25

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

Sorbets
Selection of
fruit sorbets
(Vegan)
5.25

**Mini chocolate
truffles**
With a liquid salted
caramel centre
3.95

**Ice creams
and sorbets**
Selection of dairy ice creams
and fruit sorbets
5.50

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
9.25

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