

HONEY GLAZED ALMONDS
Rosemary and sea salt
3.75

SPICED GREEN OLIVES
Gordal olives with chilli, coriander and lemon (vegan)
3.95

ZUCCHINI FRITTI
Crispy courgette fries with lemon, chilli and mint yoghurt
6.95

SALT-CRUSTED SOURDOUGH BREAD
With salted butter
4.95

TRUFFLE ARANCINI
Fried Arborio rice balls with truffle cheese
6.95

STARTERS

GARDEN PEA AND NETTLE SOUP
Crumbled Greek style "cheese" and crushed peas (vegan)
8.50

TWICE-BAKED CHEESE SOUFFLÉ
Gratinated Monterey Jack and mozzarella cheese with grated black truffle and a cream sauce
9.50

BUFFALO MOZZARELLA WITH SALSA VERDE
Crushed pistachios, courgettes, basil and a green herb dressing
9.95

TOSSED ASIAN SALAD
Warm salad of beansprouts, pak choi, watermelon, broccoli, cashew nuts, sesame and coriander with hoisin sauce (vegan)
8.95

GRILLED ASPARAGUS
Warm asparagus spears, Szechuan mayonnaise, capers, flaked almonds, fried quail's egg and watercress
9.95

AVOCADO AND TOMATO COCKTAIL
Red pepper, lettuce and pomegranate dressed with a spicy harissa sauce (vegan)
9.50

MAINS

BAKED MISO AUBERGINE
Cracked durum wheat, cauliflower, red pepper, raisins, flaked almonds, coconut yoghurt and rocket (vegan)
16.95

KERALAN SWEET POTATO CURRY
Choy sum, broccoli, coriander and coconut with steamed jasmine rice (vegan)
15.95

TOSSED ASIAN SALAD
Warm salad of beansprouts, pak choi, watermelon, broccoli, cashew nuts, sesame and coriander with hoisin sauce (vegan)
13.50

CHARGRILLED HALLOUMI
Courgette tapenade, Gordal olives with baby basil and rustic tomato sauce
15.95

GRILLED ASPARAGUS SALAD
Ras el hanout couscous, baby gem lettuce, red pepper purée, pistachio and herbs (vegan)
17.95

SIDES

San Marzanino tomato and basil salad with Pedro Ximénez dressing (vegan)
4.25
Sprouting broccoli, lemon oil and sea salt (vegan)
5.25
Baby gem lettuce, herb dressing, cheese and pine nuts
4.95

Jasmine rice with toasted coconut and coriander (vegan)
3.75
Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing (vegan)
4.50
Ivy cut chips (vegan)
4.50

Green beans and roasted almonds
4.75
Peas, mangetout and baby shoots
4.25
Cracked durum wheat with cauliflower, red pepper, coconut yoghurt and coriander (vegan)
4.75

DESSERTS

CRÈME BRÛLÉE
Classic set vanilla custard with a caramelised sugar crust
7.50

FROZEN BERRIES
Mixed berries with yoghurt sorbet and warm white chocolate sauce
8.25

SORBETS
Selection of fruit sorbets (vegan)
7.50

ICE CREAMS AND SORBETS
Selection of dairy ice creams and fruit sorbets with butter shortbread
7.50

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)
9.50

MINI CHOCOLATE TRUFFLES
With a liquid salted caramel centre
3.95

ALMOND PANNA COTTA
With a rhubarb and raspberry sauce, Amaretto, crispy almond tuile, gold flakes (vegan)
8.25

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

A discretionary optional service charge of 12.5% will be added to your bill.

Scan for allergy & nutritional information

