

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

5.95

SALT-CRUSTED SOURDOUGH BREAD

With salted butter

4.75

TRUFFLE ARANCINI

Fried Arborio rice balls with truffle cheese

5.95

STARTERS

WHITE ONION AND TRUFFLE SOUP

Caramelised onion, artichoke purée, truffle mascarpone and artichoke crisps

7.75

TWICE-BAKED CHEESE SOUFFLÉ

Gratinated Monterey Jack and mozzarella with grated black truffle and cream sauce

8.95

BUFFALO MOZZARELLA

Baby tomatoes, sun-dried peppers, 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)

8.25

TRUFFLED WILD MUSHROOMS

Potato rösti, creamed mushroom, fried quail's egg and grated truffle

9.75

AVOCADO AND TOMATO COCKTAIL

Red pepper, lettuce and pomegranate dressed with a spicy harissa sauce (vegan)

8.75

MAINS

WILD MUSHROOM AND TRUFFLE LINGUINE

Creamed wild mushrooms with grated cheese, rocket and truffle

16.50

KERALAN SWEET POTATO CURRY

Choy sum, broccoli, coriander and coconut with steamed jasmine rice (vegan)

14.95

TOSSED ASIAN SALAD

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

13.50

CHARGRILLED HALLOUMI

Spiced fregola, tomato and red pepper salsa, crispy onions, herb mayonnaise, coriander cress

14.95

VEGETABLE AND MUSHROOM BURGER

Lettuce, tomato, red onion, vegan "cheese", chips, pickles and sauce (vegan)

15.50

SIDES

San Marzanino tomato, yellow tomato and basil salad with sherry vinegar dressing (vegan)

3.95

Thick cut chips (vegan)

4.50

Peas, mangetout and baby shoots

3.95

Sprouting broccoli, lemon oil and sea salt (vegan)

4.75

Baby gem lettuce, herb dressing, cheese and pine nuts

4.95

Jasmine rice with toasted coconut and coriander (vegan)

3.75

Green beans and roasted almonds

4.25

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

7.75

SORBETS

Selection of fruit sorbets (vegan)

7.50

MINI CHOCOLATE TRUFFLES

With a liquid salted caramel centre

4.25

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)

8.95

COCONUT PANNA COTTA

Pineapple carpaccio with coconut, chilli and lime zest (vegan)

7.95

ICE CREAMS AND SORBETS

Selection of dairy ice creams and fruit sorbets with butter shortbread

7.50

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

