

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

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

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

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

SIDES

**San Marzano 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 sesame
(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

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

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