

HONEY GLAZED ALMONDS ^V ^{AD} ^{AG}

Rosemary and sea salt

3.50

SPICED GREEN OLIVES ^{VG} ^{AD} ^{AG}

Gordal olives with chilli, coriander and lemon

3.75

ZUCCHINI FRITTI ^V ^{AG}

Crispy courgette fries with lemon, chilli and mint yoghurt

5.95

SALT-CRUSTED SOURDOUGH BREAD ^V ^{AG}

With salted butter

4.50

TRUFFLE ARANCINI ^V ^{AG}

Fried Arborio rice balls with truffle cheese

5.95

STARTERS**ROAST PUMPKIN AND BUTTERNUT SQUASH SOUP** ^V ^{AG}

Creamed pumpkin and butternut squash with truffle ricotta, pine nuts and crispy sage

6.95

TWICE-BAKED CHEESE SOUFFLÉ ^V ^{AG}

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

8.75

LAVERSTOKE PARK FARM BUFFALO MOZZARELLA ^V ^{AG}

Crispy artichokes, pear and truffle honey

9.25

TOSSED ASIAN SALAD ^{VG} ^{AD} ^{AG}

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

8.25

TRUFFLED WILD MUSHROOMS ^V ^{AG}

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

9.50

AVOCADO AND TOMATO COCKTAIL ^{VG} ^{AD} ^{AG}

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

8.75

MAINS**ROAST BUTTERNUT SQUASH WITH GRAINS** ^V ^{AG}

Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with crumbled feta cheese, harissa sauce and coriander dressing

15.50

KERALAN SWEET POTATO CURRY ^{VG} ^{AD} ^{AG}

Choy sum, broccoli, coriander and coconut with steamed jasmine rice

14.95

TOSSED ASIAN SALAD ^{VG} ^{AD} ^{AG}

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

13.50

CHARGRILLED HALLOUMI ^V ^{AG}

Farro grains with crushed artichoke, hazelnuts, mushrooms, black truffle and a plant-based sauce

14.75

WILD MUSHROOM AND TRUFFLE LINGUINE ^V ^{AG}

Creamed wild mushrooms, grated cheese, rocket and grated truffle

14.95

SIDESSan Marzanino tomato and basil salad with Pedro Ximénez dressing ^V ^{AD} ^{AG}

3.95

Jasmine rice with toasted coconut and coriander ^V ^{AD} ^{AG}

3.50

Green beans and roasted almonds ^V ^{AG}

4.25

Sprouting broccoli, lemon oil and sea salt ^{VG} ^{AD} ^{AG}

4.50

Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing ^V ^{AD} ^{AG}

4.25

Peas, sugar snaps and baby shoots ^V ^{AG}

3.75

Green leaf salad with mixed herbs ^{VG} ^{AD} ^{AG}

3.50

Thick cut chips ^{VG} ^{AD}

3.95

DESSERTS**CRÈME BRÛLÉE** ^V ^{AG}

Classic set vanilla custard with a caramelised sugar crust

6.95

FROZEN BERRIES ^V ^{AG}

Mixed berries with yoghurt sorbet and warm white chocolate sauce

7.50

SORBETS ^{VG} ^{AD} ^{AG}

Selection of fruit sorbets

6.00

MINI CHOCOLATE TRUFFLES ^V ^{AG}

With a liquid salted caramel centre

3.75

SELECTION OF FRESH FRUITS ^{VG} ^{AD} ^{AG}

Fruit plate with coconut "yoghurt" and chia seeds

7.95

APPLE TART FINE ^V ^{AG}

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

8.95

ICE CREAMS AND SORBETS ^V ^{AG}

Selection of dairy ice creams and fruit sorbets with butter shortbread

6.00

**V-Vegetarian, VG-Vegan, AG-Avoiding Gluten, AD-Avoiding Dairy.**