

**HONEY GLAZED ALMONDS**

Rosemary and sea salt

3.50

**SPICED GREEN OLIVES**

Gordal olives with chilli, coriander and lemon

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****ROAST PUMPKIN AND BUTTERNUT SQUASH SOUP**

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

6.95

**TWICE-BAKED STILTON & WALNUT SOUFFLÉ**

Gratinated in a cream sauce with walnuts

8.75

**LAVERSTOKE PARK FARM BUFFALO MOZZARELLA**

Crispy artichokes, pear and truffle honey

9.25

**TOSSED ASIAN SALAD**

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

8.25

**TRUFFLED WILD MUSHROOMS**

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

9.50

**AVOCADO AND TOMATO COCKTAIL**

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

8.75

**MAINS****ROAST BUTTERNUT SQUASH WITH CRANBERRIES**

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

15.50

**KERALAN SWEET POTATO CURRY**

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

14.95

**TOSSED ASIAN SALAD**

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

13.50

**CHARGRILLED HALLOUMI**

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

14.75

**WILD MUSHROOM AND TRUFFLE LINGUINE**

Creamed wild mushrooms, grated cheese, rocket, grated truffle and gold leaf

15.95

**SIDES**

San Marzanino tomato and basil salad with Pedro Ximénez dressing

3.95

Jasmine rice with toasted coconut and coriander

3.50

Green beans and roasted almonds

4.25

Sprouting broccoli, lemon oil and sea salt

4.50

Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing

4.25

Peas, sugar snaps and baby shoots

3.75

Green leaf salad with mixed herbs

3.50

Thick cut chips

3.95

**DESSERTS****TRINITY COLLEGE BURNT CREAM**

Classic set vanilla custard with a caramelised sugar crust

6.95

**FROZEN BERRIES**

Mixed berries with yoghurt sorbet and warm white chocolate sauce

7.50

**SORBETS**

Selection of fruit sorbets

6.00

**MINI CHOCOLATE TRUFFLES**

With a liquid salted caramel centre

3.75

**SELECTION OF FRESH FRUITS**

Fruit plate with coconut "yoghurt" and chia seeds

7.95

**FIG AND PISTACHIO FEUILLETÉ**

Hazelnut financier with a crispy pastry top, yoghurt sorbet, pistachios and double cream (12 mins cooking time)

9.25

**ICE CREAMS AND SORBETS**

Selection of dairy ice creams and fruit sorbets with butter shortbread

6.00

**CHRISTMAS PUDDING**

Steamed Christmas pudding with almonds, redcurrants and brandy cream

8.25

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

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.