

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

4.50

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, pine nuts and crispy sage

6.95

TWICE-BAKED CHEESE SOUFFLÉ 

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

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 GRAINS** 

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 and a plant-based sauce

14.75

WILD MUSHROOM AND TRUFFLE LINGUINE 

Creamed wild mushrooms, grated cheese, rocket and grated truffle

14.95

SIDESSan 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

APPLE TART FINE 

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

8.95

ICE CREAMS AND SORBETS 

Selection of dairy ice creams and fruit sorbets with butter shortbread

6.00

**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.