

**HONEY GLAZED ALMONDS**

Rosemary and sea salt

**3.50****SPICED GREEN OLIVES**

Gordal olives with chilli, coriander and lemon (vegan)

**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****GARDEN PEA & NETTLE SOUP**

Crumbled Greek style "cheese" and crushed peas (vegan)

**7.50****TWICE-BAKED CHEESE SOUFFLÉ**

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

**8.75****BUFFALO MOZZARELLA WITH SALSA VERDE**

Crushed pistachios, courgettes, basil and a green herb dressing

**9.25****TOSSED ASIAN SALAD**

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

**8.25****GRILLED ASPARAGUS**

Warm asparagus spears, Szechuan mayonnaise, capers, flaked almonds, fried quail's egg and watercress

**8.95****AVOCADO AND TOMATO COCKTAIL**

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

**8.75****MAINS****BAKED MISO AUBERGINE**

Cracked durum wheat, cauliflower, red pepper, raisins, flaked almonds, coconut yoghurt and rocket (vegan)

**15.95****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**

Courgette tapenade, Gordal olives with baby basil and rustic tomato sauce

**14.95****GRILLED ASPARAGUS SALAD**

Ras el hanout couscous, baby gem lettuce, red pepper purée, pistachio and herbs (vegan)

**16.95****SIDES**

San Marzanino tomato and basil salad with Pedro Ximénez dressing (vegan)

**3.95**

Jasmine rice with toasted coconut and coriander (vegan)

**3.50**

Green beans and roasted almonds

**4.25**

Sprouting broccoli, lemon oil and sea salt (vegan)

**4.75**

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

**4.25**

Peas, mangetout and baby shoots

**3.95**

Baby gem lettuce, herb dressing, cheese and pine nuts

**4.50**

Ivy cut chips (vegan)

**3.95**

Cracked durum wheat with cauliflower, red pepper, coconut yoghurt and coriander (vegan)

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

Classic set vanilla custard with a caramelised sugar crust

**7.25****FROZEN BERRIES**

Mixed berries with yoghurt sorbet and warm white chocolate sauce

**7.50****SORBETS**

Selection of fruit sorbets (vegan)

**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 (vegan)

**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****ALMOND PANNA COTTA**

With a rhubarb and raspberry sauce, Amaretto, crispy almond tuile, gold flakes (vegan)

**7.95**

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 &amp; nutritional information

