

**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**

**ROASTED TOMATO SOUP**

Red pepper, crumbled Greek style "cheese", pine nuts and coriander (vegan)

7.50

**GOAT'S CHEESE AND COURGETTE TART**

Artichoke tapenade, mixed herbs and truffle crème fraîche sauce

8.75

**BUFFALO MOZZARELLA**

Baby tomatoes, sun-dried peppers, black olives, green pesto and pine nuts

9.25

**TOSSED ASIAN SALAD**

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

8.25

**ASPARAGUS WITH TRUFFLE HOLLANDAISE**

Warm asparagus spears with baby watercress

8.95

**AVOCADO AND TOMATO COCKTAIL**

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

8.75

**MAINS**

**LINGUINE WITH COURGETTE**

Crumbled Greek white "cheese", rocket, pine nuts and rustic tomato sauce (vegan)

15.95

**PLANT-BASED MALAYSIAN CURRY**

Sweet potato, toasted coconut, red chilli, coriander and 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**

Spiced fregola, tomato and red pepper salsa, crispy onions, herb mayonnaise, coriander cress

14.95

**GRILLED ASPARAGUS SALAD**

Harissa couscous, baby gem lettuce, red pepper purée, pistachio and herbs (vegan)

16.95

**SIDES**

San Marzanino tomato, yellow tomato and basil salad with sherry vinegar dressing (vegan)

3.95

Baby gem lettuce, herb dressing, cheese and pine nuts

4.50

Jasmine rice with toasted coconut and coriander (vegan)

3.50

Sprouting broccoli, lemon oil and sea salt (vegan)

4.75

Green beans and roasted almonds

4.25

Fregola and cauliflower couscous, red pepper, coconut yoghurt and coriander (vegan)

4.25

Ivy cut chips (vegan)

3.95

Peas, mangetout and baby shoots

3.95

**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

3.95

**SELECTION OF FRESH FRUITS**

Fruit plate with coconut "yoghurt" and chia seeds (vegan)

7.95

**RUM BABA**

Plantation rum soaked sponge with Chantilly cream and raspberries

8.75

**ICE CREAMS AND SORBETS**

Selection of dairy ice creams and fruit sorbets with butter shortbread

6.00

**ALMOND AND BLUEBERRY PANNA COTTA**

Limoncello sauce, almond tuile and 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 & nutritional information

