

**SALTED SMOKED ALMONDS** ✕  
Hickory smoked and lightly spiced  
3.95

**SALT-CRUSTED SOURDOUGH BREAD** ✕  
With salted butter  
4.95

**ZUCCHINI FRITTI** ✕  
Crispy courgette fries with lemon, chilli and mint yoghurt  
6.95

**TRUFFLE ARANCINI** ✕  
Fried Arborio rice balls with truffle cheese  
6.95

**SPICED GREEN OLIVES** ✕  
Nocellara del Belice olives with chilli, coriander and lemon  
4.95

## STARTERS

**ROAST PUMPKIN AND BUTTERNUT SQUASH SOUP** ✕  
Creamed pumpkin and butternut squash with truffle ricotta, pine nuts, crispy sage  
7.95

**BUFFALO MOZZARELLA** ✕  
Crispy artichokes, pear and truffle honey  
10.75

**TOSSED ASIAN SALAD** ✕  
Warm salad of beansprouts, pak choi, watermelon, broccoli, cashew nuts, sesame and coriander with hoisin sauce  
8.95

**BEETROOT CARPACCIO** ✕  
Cabernet Sauvignon dressing, horseradish sauce, blackberries and hazelnuts  
10.50

## MAINS

**PUMPKIN AND GOAT'S CHEESE RISOTTO** ✕  
St. Tola goat's cheese, sage, watercress and gold leaf  
18.95

**KERALAN SWEET POTATO CURRY** ✕  
Choy sum, broccoli, coriander and coconut with steamed jasmine rice  
16.95

**TOSSED ASIAN SALAD** ✕  
Warm salad of beansprouts, pak choi, watermelon, broccoli, cashew nuts, sesame and coriander with hoisin sauce  
13.95

**CHARGRILLED HALLOUMI** ✕  
Giant couscous, smoked aubergine, Padrón peppers, red pepper purée, pomegranate, toasted almonds and labneh  
16.95

## SIDES

San Marzanino tomato and basil salad with Pedro Ximénez dressing  
4.75

Peas, sugar snaps and baby shoots ✕  
3.95

Extra virgin olive oil mashed potato ✕  
4.50

Jasmine rice with toasted coconut and coriander ✕  
3.95

Sprouting broccoli, lemon oil and sea salt ✕  
4.95

Green beans and roasted almonds ✕  
4.75

Thick cut chips ✕  
4.50

Green leaf salad with mixed herbs ✕  
3.95

Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing ✕  
4.95

## DESSERTS

**WHISKEY CRÈME BRÛLÉE** ✕  
Set Dubliner whiskey vanilla custard with a caramelised sugar crust  
8.95

**MINI CHOCOLATE TRUFFLES** ✕  
With a liquid salted caramel centre  
4.95

**FROZEN BERRIES** ✕  
Mixed berries with yoghurt sorbet and warm white chocolate sauce  
8.95

**SELECTION OF FRESH FRUITS** ✕  
Fruit plate with coconut "yoghurt" and chia seeds  
8.95

**SORBETS** ✕  
Selection of fruit sorbets  
6.75

**ICE CREAMS AND SORBETS** ✕  
Selection of dairy ice creams and fruit sorbets  
6.75

✕ Vegetarian. ✕ Vegan.

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 ME  
TO VIEW OUR  
ALLERGEN  
GUIDE

