

HONEY GLAZED ALMONDS 
Rosemary and sea salt
3.75

SPICED GREEN OLIVES 
Gordal olives with chilli, coriander and lemon
3.95

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

SALT-CRUSTED SOURDOUGH BREAD 
With salted butter
4.75

TRUFFLE ARANCINI 
Fried Arborio rice balls with truffle cheese
6.95

STARTERS

GARDEN PEA AND NETTLE SOUP 
Crumbled Greek style "cheese" and crushed peas
7.95

TWICE-BAKED CHEESE SOUFFLÉ 
Gratinated Monterey Jack and mozzarella cheese with grated black truffle and a cream sauce
9.25

BUFFALO MOZZARELLA WITH SALSA VERDE 
Crushed pistachios, courgettes, basil and a green herb dressing
9.95

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

GRILLED ASPARAGUS 
Warm asparagus spears, Szechuan mayonnaise, capers, flaked almonds, fried quail's egg and watercress
9.50

AVOCADO AND TOMATO COCKTAIL 
Red pepper, lettuce and pomegranate dressed with a spicy harissa sauce
9.50

MAINS

BAKED MISO AUBERGINE 
Cracked durum wheat, cauliflower, red pepper, raisins, flaked almonds, coconut yoghurt and rocket
16.95

KERALAN SWEET POTATO CURRY 
Choy sum, broccoli, coriander and coconut with steamed jasmine rice
15.95

TOSSED ASIAN SALAD 
Warm salad of beansprouts, pak choi, watermelon, broccoli, cashew nuts, sesame and coriander with hoisin sauce
13.50

CHARGRILLED HALLOUMI 
Courgette tapenade, Gordal olives with baby basil and rustic tomato sauce
15.75

GRILLED ASPARAGUS SALAD 
Ras el hanout couscous, baby gem lettuce, red pepper purée, pistachio and herbs
16.95

SIDES

San Marzanino tomato and basil salad with Pedro Ximénez dressing 
4.25

Sprouting broccoli, lemon oil and sea salt 
4.75

Baby gem lettuce, herb dressing, cheese and pine nuts 
4.50

Jasmine rice with toasted coconut and coriander 
3.75

Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing 
4.50

Thick cut chips 
4.50

Green beans and roasted almonds 
4.50

Peas, mangetout and baby shoots 
4.25

Cracked durum wheat with cauliflower, red pepper, coconut yoghurt and coriander 
4.75

DESSERTS

CRÈME BRÛLÉE 
Classic set vanilla custard with a caramelised sugar crust
7.25

FROZEN BERRIES 
Mixed berries with yoghurt sorbet and warm white chocolate sauce
7.95

SORBETS 
Selection of fruit sorbets
6.00

ICE CREAMS AND SORBETS 
Selection of dairy ice creams and fruit sorbets with butter shortbread
6.00

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)
9.50

MINI CHOCOLATE TRUFFLES 
With a liquid salted caramel centre
3.95

ALMOND PANNA COTTA 
With a rhubarb and raspberry sauce, Amaretto, crispy almond tuile, gold flakes
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.