

Salted smoked almonds
*Hickory smoked and lightly
spiced (Vegan)*
3.25

Spiced green olives
*Gordal olives with chilli,
coriander and lemon (Vegan)*
3.50

Zucchini fritti
*Crispy courgette fries
with lemon, chilli and
mint yoghurt*
5.95

Salt-crusted
sourdough bread
With salted butter
4.25

Truffle arancini
*Fried Arborio rice balls
with truffle cheese*
5.95

{ STARTERS }

Garden pea soup
*Crushed peas, crispy tuile,
coconut cream and edible flowers
(Vegan)*
6.25

Asparagus with truffle hollandaise
*Warm asparagus spears
with baby watercress*
8.25

Laverstoke Park Farm
buffalo mozzarella
Grapes, mint, parsley and hazelnuts
8.95

Tossed Asian salad
*Warm salad of beansprouts,
pak choi, watermelon, broccoli, cashew
nuts, sesame and coriander with hoisin
sauce (Vegan)*
7.50

{ MAINS }

Chargrilled halloumi
*Giant couscous, smoked aubergine,
red pepper purée, pomegranate,
toasted almonds and labneh*
13.95

Keralan sweet potato curry
*Choy sum, broccoli, coriander
and coconut with steamed jasmine rice
(Vegan)*
14.50

Quinoa and watermelon salad
*Roast sweet potato, rocket, baby gem,
radish, feuilles de brick crisp, mixed seeds
and sesame, with a mint and coriander
sauce (Vegan)*
13.95

Pea and asparagus risotto
*Served with goat's cheese, rocket
and baby shoot salad*
12.95

{ SIDES }

San Marzanino tomato and
basil salad with Pedro Ximénez
dressing (Vegan)
3.95

Jasmine rice with toasted sesame
(Vegan)
3.50

Green beans and roasted almonds
3.95

Sprouting broccoli, lemon oil
and sea salt (Vegan)
4.25

Green leaf salad
with mixed herbs (Vegan)
3.25

Peas, sugar snaps
and baby shoots
3.50

Thick cut chips (Vegan)
3.95

{ DESSERTS }

Crème brûlée
*Classic set vanilla custard
with a caramelised
sugar crust*
6.95

Frozen berries
*Mixed berries with yoghurt
sorbet and warm white
chocolate sauce*
7.25

Sorbets
*Selection of
fruit sorbets
(Vegan)*
5.25

Mini chocolate
truffles
*With a liquid salted
caramel centre*
3.50

Ice creams
and sorbets
*Selection of dairy ice creams
and fruit sorbets*
5.25

Selection of fresh fruits
*Fruit plate with coconut "yoghurt"
and chia seeds (Vegan)*
7.95

Strawberry ice cream sundae
*Vanilla ice cream with meringue,
shortbread and a warm
strawberry sauce*
8.25

Apple tart fine
*Baked apple tart with vanilla
ice cream and Calvados flambé
(14 mins cooking time)*
8.50