



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)
6.75

Jackfruit and peanut bang bang salad
Chayote, Chinese leaf, mooli, crispy wonton, peanuts, sesame seeds and coriander
7.95

Laverstoke Park Farm buffalo mozzarella
Grapes, mint, parsley and hazelnuts
9.25

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
13.25

Keralan sweet potato curry
Choy sum, broccoli, coriander and coconut with steamed jasmine rice (Vegan)
14.95

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)
12.95

Garden pea 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 leaf salad with mixed herbs (Vegan)
3.25

Green beans and roasted almonds
3.95
Peas, sugar snaps and baby shoots
3.50
Thick cut chips (Vegan)
3.95

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

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

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.

