

Salted smoked almonds
*Hickory smoked and lightly
spiced (Vegan)*
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
4.25

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

STARTERS

White onion soup
*Cep tortellini, onion Lyonnaise,
black truffle, crispy shallots and
fried sage*
6.95

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

Buffalo mozzarella
*Sun-dried peppers, San
Marzanino tomatoes, 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)*
7.50

Beetroot carpaccio
*Cabernet Sauvignon dressing,
horseradish sauce, blackberries
and hazelnuts
(Vegan)*
7.95

MAINS

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

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

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

Roasted butternut squash risotto
*Grilled goat's cheese with sage
and watercress*
12.95

SIDES

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

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

Green beans and roasted almonds
3.95

Jasmine rice with toasted
coconut and coriander
(Vegan)
3.50

Green leaf salad with mixed herbs (Vegan)
3.25

Peas, sugar snaps
and baby shoots
3.50

Baked sweet potato, harissa coconut "yoghurt",
mint and coriander dressing
(Vegan)
4.25

Thick cut chips (Vegan)
3.95

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*
7.50

Sorbets
*Selection of
fruit sorbets
(Vegan)*
5.25

Mini chocolate
truffles
*With a liquid salted
caramel centre*
3.95

Ice creams
and sorbets
*Selection of dairy ice creams
and fruit sorbets*
5.50

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

Fig and pistachio feuilleté
*Hazelnut financier and crispy pastry top
with yoghurt sorbet and cream*
9.25

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