

Honey-glazed almonds *v*
Rosemary and sea salt
3.25

Spiced green olives *vg*
*Gordal olives with chilli,
coriander and lemon*
3.50

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

Salt-crusted
sourdough bread *v*
With salted butter
4.25

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

STARTERS

Pea Velouté *v*
*Lemon and thyme ricotta
with crushed peas and black pepper*
6.75

Twice-baked cheese soufflé *v*
*Gratinated Monterey Jack
and mozzarella cheese with grated black
truffle and a cream sauce*
8.50

Buffalo mozzarella
with salsa verde *v*
*Crushed pistachios, courgettes,
basil and a green herb dressing*
9.25

Tossed Asian salad *vg*
*Warm salad of beansprouts,
pak choi, watermelon, broccoli, cashew nuts,
sesame and coriander with hoisin sauce*
8.25

Warm asparagus with hollandaise *v*
*Poached hen's egg with quinoa,
pesto and watercress*
9.25

Avocado
and tomato cocktail *vg*
*Red pepper, lettuce and pomegranate dressed
with a spicy harissa sauce*
8.75

MAINS

Roasted artichoke salad *vg*
*Baby gem lettuce with Belgian endive,
avocado sesame houmous, couscous
and a lemon herb sauce*
13.95

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

Tossed Asian salad *vg*
*Warm salad of beansprouts, pak choi,
watermelon, broccoli, cashew nuts, sesame
and coriander with hoisin sauce*
13.50

Chargrilled halloumi *v*
*Warm asparagus with durum wheat, cauliflower,
raisins and a green herb sauce*
13.95

Garden pea risotto *v*
*Served with goat's cheese, rocket
and baby shoot salad*
12.95

SIDES

San Marzanino tomato and
basil salad with Pedro Ximénez
dressing *vg*
3.95

Jasmine rice with toasted
coconut and coriander *vg*
3.50

Peas, sugar snaps and baby shoots *v*
3.50

Sprouting broccoli, lemon oil
and sea salt *vg*
4.25

Green beans and roasted almonds *v*
3.95

Thick cut chips *vg*
3.95

Baked sweet potato, harissa coconut "yoghurt",
mint and coriander dressing *vg*
4.25

Green leaf salad with mixed herbs *vg*
3.25

DESSERTS

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

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

Sorbets *vg*
Selection of fruit sorbets
5.25

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

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

Selection of fresh fruits *vg*
*Fruit plate with coconut "yoghurt"
and chia seeds*
7.95

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