

Honey-glazed almonds 
Rosemary and sea salt
3.50

Spiced green olives 
Gordal olives with chilli,
coriander and lemon
3.75

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

Salt-crusted 
sourdough bread
With salted butter
4.50

Truffle arancini 
Fried Arborio rice balls
with truffle cheese
5.95

STARTERS

Roast pumpkin and
butternut squash soup 
Creamed pumpkin and butternut squash
with truffle ricotta, pine nuts and
crispy sage
6.95

Twice-baked cheese soufflé 
Gratinated Monterey Jack and
mozzarella cheese with grated black
truffle and a cream sauce
8.75

Laverstoke Park Farm
buffalo mozzarella 
Crispy artichokes,
pear and truffle honey
9.25

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

Truffled wild mushrooms 
Potato rösti, creamed mushroom, fried quail's
egg and grated truffle
9.50

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

MAINS

Roast butternut squash with grains 
Buckwheat, chickpeas, pumpkin seeds, sesame and
pomegranate with crumbled feta cheese, harissa
sauce and coriander dressing
15.50

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

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

Chargrilled halloumi 
Farro grains with crushed artichoke, hazelnuts,
mushrooms, black truffle and a plant-based sauce
14.75

Wild mushroom and truffle linguine 
Creamed wild mushrooms, grated cheese,
rocket and grated truffle
14.95

SIDES

San Marzanino tomato and
basil salad with Pedro Ximénez
dressing 
3.95

Jasmine rice with toasted
coconut and coriander 
3.50

Peas, sugar snaps and baby shoots 
3.75

Sprouting broccoli, lemon oil
and sea salt 
4.50

Green beans and roasted almonds 
4.25

Thick cut chips 
3.95

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

Green leaf salad with mixed herbs 
3.50

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
7.50

Sorbets 
Selection of fruit sorbets
6.00

Mini chocolate truffles 
With a liquid salted
caramel centre
3.75

Ice creams and sorbets 
Selection of dairy ice creams
and fruit sorbets
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)
8.95

 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. v – vegetarian, vg – vegan