

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

Garden pea and nettle soup 
Crumbled Greek style "cheese"
and crushed peas
6.95

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

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

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

Grilled asparagus 
Warm asparagus spears, Szechuan
mayonnaise, capers, flaked almonds,
fried quail's egg and watercress
8.50

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

MAINS

Baked miso aubergine 
Cracked durum wheat, cauliflower, red pepper,
raisins, flaked almonds, coconut yoghurt
and rocket
15.95

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 
Courgette tapenade, Gordal olives with baby basil
and rustic tomato sauce
14.75

Grilled asparagus salad 
Ras el hanout couscous, baby gem lettuce,
red pepper purée, pistachio and herbs
15.95

SIDES

San Marzanino tomato and 
basil salad with Pedro Ximénez
dressing
3.95

Jasmine rice with toasted 
coconut and coriander
3.50

Peas, mangetout and baby shoots 
3.95

Sprouting broccoli, lemon oil and sea salt 
4.50

Cracked durum wheat with cauliflower, red pepper, 
coconut yoghurt and coriander
4.25

Thick cut chips 
3.95

Green beans and roasted almonds 
4.25

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

Baby gem lettuce, herb dressing,
cheese and pine nuts 
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
7.50

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 fine
cream and Calvados flambé
(14 mins cooking time)
8.95

Almond panna cotta 
With a rhubarb and raspberry sauce,
Amaretto, crispy almond tuile,
gold flakes
7.95

 V-Vegetarian, VG-Vegan, AG-Avoiding Gluten, AD-Avoiding Dairy.