

Honey-glazed almonds
Rosemary and sea salt
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
4.75

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

STARTERS

Roasted tomato soup
*Red pepper, crumbled Greek style
"cheese", pine nuts and coriander
(vegan)*
7.50

Goat's cheese and courgette tart
*Artichoke tapenade, mixed herbs
and truffle crème fraîche sauce*
8.95

Buffalo mozzarella
*Baby tomatoes, sun-dried peppers,
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)*
8.25

Asparagus with truffle hollandaise
*Warm asparagus spears
with baby watercress*
9.75

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

MAINS

Linguine with courgette
*Crumbled Greek white "cheese", rocket,
pine nuts and rustic tomato sauce
(vegan)*
16.50

Plant-based malaysian curry
*Sweet potato, toasted coconut, red chilli,
coriander and jasmine rice
(vegan)*
14.95

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

Chargrilled halloumi
*Spiced fregola, tomato and red pepper salsa,
crispy onions, herb mayonnaise, coriander cress*
14.95

Grilled aparagus salad
*Harissa couscous, baby gem lettuce,
red pepper purée, pistachio and herbs
(vegan)*
16.95

SIDES

San Marzanino tomato, yellow tomato
and basil salad with sherry vinegar dressing
(vegan)
3.95

Jasmine rice with toasted
coconut and coriander
(vegan)
3.75

Peas, mangetout and baby shoots
3.95

Sprouting broccoli, lemon oil and sea salt
(vegan)
4.75

Fregola and cauliflower couscous,
red pepper, coconut yoghurt and coriander
(vegan)
4.25

Chips
4.50

Green beans and roasted almonds
4.25

Baby gem lettuce, herb dressing,
cheese and pine nuts
4.95

DESSERTS

Creme brûlée
*Classic set vanilla custard with a
caramelised sugar crust*
7.25

Frozen berries
*Mixed berries with yoghurt sorbet and
warm white chocolate sauce*
7.75

Sorbets
*Selection of fruit sorbets
(vegan)*
6.00

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

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
(vegan)*
7.95

Rum baba
*Plantation rum soaked sponge
with Chantilly cream and raspberries*
8.95

Almond and blueberry panna cotta
*Limoncello sauce, almond tuile
and gold flakes
(vegan)*
7.95

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

Scan for allergy & nutritional information

