

Honey-glazed almonds  
*Rosemary and sea salt*  
3.75

Spiced green olives  
*Gordal olives with chilli,  
coriander and lemon  
(vegan)*  
3.95

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

White onion and truffle soup  
*Caramelised onion, artichoke purée,  
truffle mascarpone and artichoke crisps*  
7.75

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

Truffled wild mushrooms  
*Potato rösti, creamed mushroom,  
fried quail's egg and grated truffle*  
9.75

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

## MAINS

Wild mushroom and truffle linguine  
*Creamed wild mushrooms with grated cheese,  
rocket and truffle*  
16.50

Keralan sweet potato curry  
*Choy sum, broccoli, coriander and coconut  
with steamed 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

Vegetable and mushroom burger  
*Lettuce, tomato, red onion,  
vegan "cheese", chips, pickles and sauce  
(vegan)*  
15.50

## SIDES

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

Green beans and roasted almonds  
4.25

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

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

Jasmine rice with toasted coconut and coriander  
*(vegan)*  
3.75

Thick cut chips  
*(vegan)*  
4.50

Peas, mangetout and baby shoots  
3.95

## DESSERTS

Crème brûlée  
*Classic set vanilla custard with a  
caramelised sugar crust*  
7.50

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

Sorbets  
*Selection of fruit sorbets  
(vegan)*  
7.50

Mini chocolate truffles  
*With a liquid salted  
caramel centre*  
4.25

Ice creams and sorbets  
*Selection of dairy ice creams and fruit  
sorbets with butter shortbread*  
7.50

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

Apple tart fine  
*Baked apple tart with vanilla  
ice cream and Calvados flambé  
(14 mins cooking time)*  
8.95

Coconut panna cotta  
*Pineapple carpaccio with coconut,  
chilli and lime zest  
(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 13.5% will be added to your bill. v – vegetarian, vg – vegan

Scan for allergy & nutritional information

