

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
4.95

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, chestnuts, pine nuts,
crispy sage*
7.95

Twice-baked stilton
& walnut soufflé
*Gratinated in a cream sauce
with walnuts*
9.75

Buffalo mozzarella
*Red chicory, clementine, grapes,
candy beetroot and a Christmas
spice vinaigrette*
9.50

Tossed Asian salad
*Warm salad of beansprouts,
pak choi, watermelon, broccoli, cashew nuts,
sesame and coriander with hoisin sauce
(vegan)*
8.50

Truffled wild mushrooms
*Potato rösti, creamed mushroom,
fried quail's egg and grated truffle*
9.95

Avocado and tomato cocktail
*Red pepper, lettuce and pomegranate dressed
with a spicy harissa sauce
(vegan)*
8.95

MAINS

Wild mushroom and truffle linguine
*Creamed wild mushrooms with grated cheese,
rocket, truffle and gold leaf*
16.95

Keralan sweet potato curry
*Choy sum, broccoli, coriander and coconut
with steamed jasmine rice
(vegan)*
15.95

Tossed Asian salad
*Warm salad of beansprouts, pak choi,
watermelon, broccoli, cashew nuts, sesame
and coriander with hoisin sauce
(vegan)*
14.50

Chargrilled halloumi
*Farro grains with crushed artichoke, hazelnuts,
mushrooms, black truffle, Brussels sprout leaves
and a plant-based sauce*
15.25

Roast butternut squash with cranberries
*Buckwheat, chickpeas, pumpkin seeds, sesame and
pomegranate with crumbled feta cheese, harissa
sauce and coriander dressing
(vegan)*
16.95

SIDES

Sprouting broccoli, lemon oil and sea salt
(vegan)
4.95

Jasmine rice with toasted
coconut and coriander
(vegan)
3.75

Thick cut chips
(vegan)
4.75

Green beans and roasted almonds
4.50

Baby gem lettuce, herb dressing,
cheese and chestnuts
4.95

Brussels sprouts, chestnuts
and cranberries
4.25

Peas, mangetout and baby shoots
3.95

DESSERTS

Crème brûlée
Winter berry and cinnamon compote
8.50

Frozen berries
*Mixed berries with yoghurt sorbet and
warm white chocolate sauce*
7.95

Sorbets
*Selection of fruit sorbets
(vegan)*
7.50

Mini chocolate truffles
*With a liquid salted
caramel centre*
4.75

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

Fig and pistachio feuilleté
*Hazelnut financier with a crispy
pastry top, yoghurt sorbet, pistachios
and double cream
(12 mins cooking time)*
9.95

Christmas pudding
*Flambéed Christmas pudding
with almonds, redcurrants
and vanilla cream*
9.25

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

