

HONEY GLAZED ALMONDS 
Rosemary and sea salt
3.75

SPICED GREEN OLIVES 
Gordal olives with chilli, coriander and lemon
3.95

ZUCCHINI FRITTI 
Crispy courgette fries with lemon, chilli and mint yoghurt
6.50

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, chestnuts, pine nuts, crispy sage
7.95

TWICE-BAKED STILTON & WALNUT SOUFFLÉ 
Gratinated in a cream sauce with walnuts
9.25

BURRATA FROM CAMPANIA 
Crispy artichokes, pear and truffle honey
11.50

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
9.95

MAINS

ROAST BUTTERNUT SQUASH WITH CRANBERRIES 
Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with crumbled feta cheese, harissa sauce and coriander dressing
15.95

KERALAN SWEET POTATO CURRY 
Choy sum, broccoli, coriander and coconut with steamed jasmine rice
15.95

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, Brussels sprout leaves and a plant-based sauce
15.75

WILD MUSHROOM AND TRUFFLE LINGUINE 
Creamed wild mushrooms, grated cheese, rocket, grated truffle and gold leaf
16.95

SIDES

San Marzano tomato and basil salad with Pedro Ximénez dressing 
4.25

Jasmine rice with toasted coconut and coriander 
3.75

Green beans and roasted almonds 
4.50

Sprouting broccoli, lemon oil and sea salt 
4.75

Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing 
4.50

Peas, sugar snaps and baby shoots 
3.95

Green leaf salad with mixed herbs 
3.95

Thick cut chips 
4.50

DESSERTS

CRÈME BRÛLÉE 
Classic set vanilla custard with a caramelised sugar crust
7.25

FROZEN BERRIES 
Mixed berries with yoghurt sorbet and warm white chocolate sauce
7.95

SORBETS 
Selection of fruit sorbets
6.00

ICE CREAMS AND SORBETS 
Selection of dairy ice creams and fruit sorbets with butter shortbread
6.00

SELECTION OF FRESH FRUITS 
Fruit plate with coconut "yoghurt" and chia seeds
7.95

FIG AND PISTACHIO FEUILLETÉ 
Hazelnut financier with a crispy pastry top, yoghurt sorbet, pistachios and double cream
(12 mins cooking time)
9.25

CHRISTMAS PUDDING 
Steamed Christmas pudding with almonds, redcurrants and brandy cream
8.75

MINI CHOCOLATE TRUFFLES 
With a liquid salted caramel centre
3.95

 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.