

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
6.95

SALT-CRUSTED SOURDOUGH BREAD
With salted butter
4.95

TRUFFLE ARANCINI
Fried arborio rice balls with truffle cheese
6.95

STARTERS

ROAST PUMPKIN AND BUTTERNUT SQUASH SOUP
Creamed pumpkin and butternut squash with truffle ricotta, chestnuts, pine nuts, crispy sage
8.75

TWICE-BAKED STILTON & WALNUT SOUFFLÉ
Gratinated in a cream sauce with walnuts
9.95

BUFFALO MOZZARELLA
Red chicory, clementine, grapes, candy beetroot and a Christmas spice vinaigrette
9.95

TOSSED ASIAN SALAD
Warm salad of beansprouts, pak choi, watermelon, broccoli, cashew nuts, sesame and coriander with hoisin sauce (vegan)
8.95

TRUFFLED WILD MUSHROOMS
Potato rösti, creamed mushroom, fried quail's egg and grated truffle
10.75

AVOCADO AND TOMATO COCKTAIL
Red pepper, lettuce and pomegranate dressed with a spicy harissa sauce (vegan)
9.50

MAINS

ROAST BUTTERNUT SQUASH WITH CRANBERRIES
Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with crumbled feta cheese, harissa sauce and coriander dressing
17.95

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)
13.50

CHARGRILLED HALLOUMI
Farro grains with crushed artichoke, hazelnuts, mushrooms, black truffle, Brussels sprout leaves and a plant-based sauce
15.95

WILD MUSHROOM AND TRUFFLE LINGUINE
Creamed wild mushrooms with grated cheese, rocket, truffle and gold leaf
17.95

SIDES

San Marzanino tomato and basil salad with Sherry vinegar dressing (vegan)
4.25
Peas, sugar snaps and baby shoots
4.25
Baby gem lettuce, herb dressing, cheese and chestnuts
5.50

Jasmine rice with toasted coconut and coriander (vegan)
3.95
Sprouting broccoli, lemon oil and sea salt (vegan)
5.25

Brussels sprouts, chestnuts and cranberries
4.75
Green beans and roasted almonds
4.75
Thick cut chips (vegan)
4.95

DESSERTS

CRÈME BRÛLÉE
Winter berry and cinnamon compote
8.95

FROZEN BERRIES
Mixed berries with yoghurt sorbet and warm white chocolate sauce
8.25

SORBETS
Selection of fruit sorbets (vegan)
7.50

MINI CHOCOLATE TRUFFLES
With a liquid salted caramel centre
4.75

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)
9.75

CHRISTMAS PUDDING
Steamed Christmas pudding with almonds, redcurrants and brandy cream
8.95

ICE CREAMS AND SORBETS
Selection of dairy ice creams and fruit sorbets with butter shortbread
7.50

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.

Scan for allergy & nutritional information

