

HONEY GLAZED ALMONDS

Rosemary and sea salt

3.50

SPICED GREEN OLIVES

Gordal olives with chilli, coriander and lemon

3.75

ZUCCHINI FRITTI

Crispy courgette fries with lemon, chilli and mint yoghurt

5.95

SALT-CRUSTED SOURDOUGH BREAD

With salted butter

4.25

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

6.95

TWICE-BAKED CHEESE SOUFFLÉ

Gratinated Monterey Jack and mozzarella cheese with grated black truffle and a cream sauce

8.75

LAVERSTOKE PARK FARM BUFFALO MOZZARELLA

San Marzanino 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

8.25

TRUFFLED WILD MUSHROOMS

Potato rösti, creamed mushroom, fried quail's egg and grated truffle

9.50

AVOCADO AND TOMATO COCKTAIL

Red pepper, lettuce and pomegranate dressed with a spicy harissa sauce

8.75

MAINS

ROAST BUTTERNUT SQUASH WITH GRAINS

Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with crumbled feta cheese, harissa sauce, coriander dressing

15.50

KERALAN SWEET POTATO CURRY

Choy sum, broccoli, coriander and coconut with steamed jasmine rice

14.95

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 and a plant-based sauce

14.75

WILD MUSHROOM AND TRUFFLE LINGUINE

Creamed wild mushrooms, grated cheese, rocket and grated truffle

14.95

SIDES

San Marzanino tomato and basil salad with Pedro Ximénez dressing

3.95

Jasmine rice with toasted coconut and coriander

3.50

Green beans and roasted almonds

4.25

Sprouting broccoli, lemon oil and sea salt

4.50

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

4.25

Peas, sugar snaps and baby shoots

3.75

Green leaf salad with mixed herbs

3.50

Thick cut chips

3.95

DESSERTS

CRÈME BRÛLÉE

Classic set vanilla custard with a caramelised sugar crust

6.95

FROZEN BERRIES

Mixed berries with yoghurt sorbet and warm white chocolate sauce

7.50

SORBETS

Selection of fruit sorbets

5.25

MINI CHOCOLATE TRUFFLES

With a liquid salted caramel centre

3.75

SELECTION OF FRESH FRUITS

Fruit plate with coconut "yoghurt" and chia seeds

7.95

APPLE TART FINE

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

8.95

ICE CREAMS AND SORBETS

Selection of dairy ice creams and fruit sorbets with butter shortbread

5.25

Vegetarian and vegan