

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**ROAST PUMPKIN AND BUTTERNUT SQUASH SOUP**

Creamed pumpkin and butternut squash with truffle ricotta, chestnuts, pine nuts, crispy sage

6.95

TWICE-BAKED STILTON & WALNUT SOUFFLÉ

Gratinated in a cream sauce with walnuts

8.75

LAVERSTOKE PARK FARM BUFFALO MOZZARELLA

Crispy artichokes, pear and truffle honey

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 CRANBERRIES**

Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with crumbled feta cheese, harissa sauce and 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, Brussels sprout leaves and a plant-based sauce

14.75

WILD MUSHROOM AND TRUFFLE LINGUINE

Creamed wild mushrooms, grated cheese, rocket, grated truffle and gold leaf

15.95

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

6.00

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

FIG AND PISTACHIO FEUILLETÉ

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

9.25

ICE CREAMS AND SORBETS

Selection of dairy ice creams and fruit sorbets with butter shortbread

6.00

CHRISTMAS PUDDING

Steamed Christmas pudding with almonds, redcurrants and brandy cream

8.25

**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.