

Salted smoked almonds
Hickory smoked and lightly
spiced (*Vegan*)
3.25

Spiced green olives
Gordal olives with chilli,
coriander and lemon
(*Vegan*)
3.50

Zucchini fritti
Crispy courgette fries
with lemon, chilli and
mint yoghurt
5.95

**Salt-crusted
sourdough bread**
with salted butter
4.75

Truffle arancini
Fried Arborio rice balls
with truffle cheese
5.95

STARTERS

Avocado and tomato cocktail
Red pepper, lettuce and pomegranate
dressed with a spicy harissa sauce (*Vegan*)
9.50

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

Buffalo mozzarella
Sliced peaches with Nocellara olives, smoked
almonds, pesto and picked mint
9.25

Asparagus with truffle hollandaise
Warm asparagus spears with truffle hollandaise
and baby watercress
9.50

Garden pea soup
Crushed peas with ricotta,
mint and lemon balm
6.50

Jackfruit and peanut bang bang salad
Chayote, Chinese leaf, mouli, crispy wonton,
peanuts and coriander
13.95

MAINS

Chargrilled halloumi with Padrón peppers
Red pepper sauce, toasted fregola, San Marzanino tomatoes,
olives and a chilli and mint sauce
13.95

Sweet potato Kerala curry
Chickpeas, broccoli, coriander and coconut
served with rice on the side (*Vegan*)
17.95

Pea and asparagus risotto
Served with goat's cheese, rocket and
baby shoot salad
13.95

Heirloom tomato open sandwich
Mixed heirloom tomatoes, Greek feta-style
"cheese" spread, baby gem leaves, pickled
onions and baby basil
10.95

SIDES

**Baked sweet potato, harissa coconut "yoghurt",
mint and coriander dressing (*Vegan*)**

3.75

Thick cut chips (*Vegan*)

4.25

**San Marzanino tomato and basil salad
with Pedro Ximénez dressing (*Vegan*)**

3.95

Jasmine rice with toasted sesame (*Vegan*)

3.50

Sprouting broccoli, miso butter, sesame and chilli

4.25

Herbed green salad (*Vegan*)

3.50

Green beans and roasted almonds

3.95

Peas, sugar snaps and baby shoots

3.50

DESSERTS

Crème brûlée
Classic set vanilla custard with
a caramelised sugar crust
6.95

Selection of fresh fruits
Fruit plate with coconut "yoghurt"
and chia seeds (*Vegan*)
8.95

Sorbets
Selection of fruit sorbets
(*Vegan*)
6.00

Rum baba
Plantation rum soaked sponge with
Chantilly cream and raspberries
8.25

Apple tart fine
Baked apple tart with vanilla ice cream
and Calvados flambé
(14 mins cooking time)
8.50

Ice creams and sorbets
Selection of dairy ice creams
and fruit sorbets
6.00

Frozen berries
Mixed berries with yoghurt sorbet
and warm white chocolate sauce
7.50

Cappuccino cake
Warm chocolate cake, milk mousse
and coffee sauce
7.75

**Pistachio and raspberry
ice cream sundae**
Vanilla ice cream with
meringue, raspberries, shortbread
and a warm raspberry sauce
8.95

Mini chocolate truffles
With a liquid salted caramel centre
3.50

A discretionary optional service charge of 12.5% will be added to your bill.

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request and allergen charts can be found at the waiters stations or your waiter can bring you a copy. Consuming raw or undercooked meals may increase your risk of foodborne illness.