

**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  
4.25

**Truffle arancini**  
Fried Arborio rice balls  
with truffle cheese  
5.75

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## 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  
8.95

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

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**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

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## SIDES

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

3.75

**Thick cut chips (*Vegan*)**

3.95

**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

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## DESSERTS

**Crème brûlée**  
Classic set vanilla custard with  
a caramelised sugar crust  
6.75

**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.