

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*
5.75

Salt-crusted
sourdough bread
with salted butter
3.95

Truffle arancini
*Fried Arborio rice balls
with truffle cheese*
5.50

STARTERS

Avocado and tomato cocktail
*Red pepper, lettuce and pomegranate
dressed with a spicy harissa sauce (Vegan)*
8.75

Tossed Asian salad
*Warm salad of beansprouts, pak choi, watermelon,
broccoli, cashew nuts, sesame and coriander with hoisin
sauce (Vegan)*
7.50

Buffalo mozzarella
*Sliced peaches with Nocellara olives, smoked almonds,
pesto and picked mint*
8.95

Garden pea soup
*Crushed peas with ricotta,
mint and lemon balm*
5.75

Asparagus with truffle hollandaise
*Warm asparagus spears with truffle hollandaise and
baby watercress*
8.25

MAINS

Jackfruit and peanut bang bang salad
*Chayote, Chinese leaf, mouli, crispy wonton, peanuts
and coriander*
12.95

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

Sweet potato Keralan curry
*Chickpeas, broccoli, coriander and coconut served with
rice on the side (Vegan)*
16.95

Pea and asparagus risotto
*Served with goat's cheese, rocket and
baby shoot salad*
12.95

Heirloom tomato open sandwich
*Mixed heirloom tomatoes, Greek feta-style "cheese"
spread, baby gem leaves, pickled onions and baby basil*
9.95

SIDES

Baked sweet potato, harissa
coconut "yoghurt", mint and
coriander dressing (Vegan) 3.75

Sprouting broccoli, miso butter,
sesame and chilli 3.95

Herbed green salad (Vegan) 3.25

San Marzanino tomato and
basil salad with Pedro Ximénez
dressing (Vegan) 3.95

Thick cut chips (Vegan) 3.75

Green beans and roasted almonds 3.75

Jasmine rice with toasted sesame
(Vegan) 3.50

Peas, sugar snaps and baby shoots 3.25

DESSERTS

Crème brûlée
*Classic set vanilla custard with
a caramelised sugar crust*
6.50

Frozen berries
*Mixed berries with yoghurt sorbet
and warm white chocolate sauce*
7.25

Sorbets
*Selection of fruit sorbets
(Vegan)*
5.25

Mini chocolate truffles
*With a liquid salted
caramel centre*
3.50

Ice creams and sorbets
*Selection of dairy ice creams and
fruit sorbets*
5.25

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

Selection of fresh fruits
*Fruit plate with coconut
"yoghurt" and chia seeds (Vegan)*
7.95

Cappuccino cake
*Warm chocolate cake, milk
mousse and coffee sauce*
7.50

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

Pistachio and raspberry
ice cream sundae
*Vanilla ice cream with meringue,
raspberries, shortbread and a
warm raspberry sauce*
7.95

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.