

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*  
4.50

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)*  
8.75

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

Laverstoke Park Farm  
buffalo mozzarella  
*Crispy artichokes, pear and truffle honey*  
8.95

White onion soup  
*Onion Lyonnaise, truffle mascarpone  
and toasted brioche*  
5.95

Roast pumpkin tortellini  
*Ironbark pumpkin purée, grated black truffle,  
Amaretti crumb, sage and a light cheese sauce*  
9.50

## MAINS

Granary Square Brasserie  
vegetarian shepherd's pie  
*Truffle-stuffed king oyster mushrooms with  
quinoa, chickpeas, roasted peppers, aubergine and  
a Moroccan tomato sauce*  
13.95

Halloumi open sandwich  
*Grilled halloumi, crushed avocado, black olives,  
red pepper, San Marzanino tomatoes, watercress  
and yuzu sauce*  
11.95

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

Wild mushroom risotto  
*Vicenza cheese, toasted pine nuts  
with sage and rocket salad*  
12.95

Jackfruit and peanut bang bang salad  
*Chayote, Chinese leaf, mooli, crispy wonton,  
peanuts and coriander (Vegan)*  
12.95

## 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)*  
3.95

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*  
6.95

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

Malted banana ice cream  
*Chocolate brownie, caramelised  
banana, candied pecans and  
cocoa nib tuile*  
7.50

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

Pistachio and raspberry  
ice cream sundae  
*Vanilla ice cream with meringue,  
raspberries, shortbread and a  
warm raspberry sauce*  
8.25

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

*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.*