

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

Garden pea soup
Crushed peas, crispy tuile, coconut cream and edible flowers (Vegan)

6.25

Asparagus with truffle hollandaise
Warm asparagus spears with baby watercress

8.25

Laverstoke Park Farm buffalo mozzarella
Grapes, mint, parsley and hazelnuts

8.95

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

7.95

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

MAINS

Chargrilled halloumi
Giant couscous, smoked aubergine, red pepper purée, pomegranate, toasted almonds and labneh

13.95

Keralan sweet potato curry
Choy sum, broccoli, coriander and coconut with steamed jasmine rice (Vegan)

14.50

Quinoa and watermelon salad
Roast sweet potato, rocket, baby gem, radish, feuilles de brick crisp, mixed seeds and sesame, with a mint and coriander sauce (Vegan)

13.95

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

12.95

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

11.95

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

12.95

SIDES

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

4.25

Sprouting broccoli, lemon oil and sea salt (Vegan)

4.25

Green leaf salad with mixed herbs (Vegan)

3.50

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

3.95

Thick cut chips (Vegan)

3.95

Green beans and roasted almonds

3.95

Jasmine rice with toasted sesame (Vegan)

3.50

Peas, sugar snaps and baby shoots

3.50

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

Strawberry ice cream sundae
Vanilla ice cream with meringue, shortbread and a warm strawberry sauce

8.25

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

8.50

Vanilla cheesecake
Mango, passion fruit and tropical sorbet

7.95