

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
5.95

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)**
3.25

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

Thick cut chips (Vegan)
3.95

Green beans and roasted almonds
3.95

**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