

Vegan

While You Browse £2.90

Marinated Olives
Fennel Pakora
Caramelised Cashews & Peanuts
Spanish Salted Nuts & Corn



Aperitif

Prosecco
Seasonal Bellini
Aperol Spritzer
Sherry
White Port

Amuse Bouche

'Birds Nest' Salted Leek Hay, Sweet Pepper Drops, Puffed Wild Rice, Mustard Frills & Nasturtiums £4.50

Larder

Tempura Courgette, Lemon & Lime Leaf Puree with Soy, Crisp Chilli, Ginger & Spring Onion Salad £8.50

Kentucky Fried Pepper, Burnt Sweetcorn Chilli Salsa, Charred Baby Leeks & Spiced Pomegranate Dressing £8.90

'Mermaid Garden' Wild Rice & Germinated Rape Soil, Salsify Bark, Baby Vegetables & Parsley Moss £8.20

Vegetable Ribbon Salad with Strawberries, Pomegranate, Pumpkin Seeds, Pine Nuts & Sunflower Seeds £8.20

Sauce

Piquillo Pepper Yuk Sung with Lettuce, Baby Corn, Basil & Beansprout Salad & Puffed Vermicelli Noodles £18.50

VIP Asparagus with Minted Ratte Potato, Balsamic Relish, Cipollini Onions, Crisp Kale & Chive Sauce £19.50

Chargrilled Squash, Sweet Ginger Mash, Asian Pak Choy & Pepper Salad, Spiced Pomegranate Sauce £22.00

Man'oushe Flat Bread, Spiced Lebanese Rice, Lemon Verbena Vegetables, Fennel Humus & Green Olive £18.50

Dry Aged Marinated Steak

Side Condiment £1.50

£18.50

'Sirloin' of Courgette

Umami Miso & Black Bean

'Ribeye' of Celeriac

Chimichurri

'Fillet' of Squash

Wild Garlic Salsa

Accompanied by Minted Ratte Potatoes, Tobacco Onions, Hay Smoked Chestnut Mushrooms,
Tigerella Tomatoes & Germinated Rapeseed Salad

Sides £ 3.90

Thai Tempura Vegetable Crisp

Bruschetta

Parsnip Pakora

Garlic Bread

Chips

Tobacco Onions

Sautéed Green Vegetables

Salted Caramelised Cashews & Peanuts

Marinated Olives

All Our Food is Freshly Prepared & Cooked to Order, Please Be Patient at Busy Times

Please Ask for Available Menus to Suit Any Requirements & Allergies

We have a wide range of Vegan Wines, please look out for the  in the Wine List

Vegan



Pastry

Lychee, Coconut & Passionfruit

£7.50

Passionfruit & Champagne Granite with Toasted Coconut, Raspberry Gel & Fresh Filled Lychees

Perfectly Combined with a Glass of Quady Muscat 'Elysium'

Romeo & Juliet's Poison

£7.50

A Smoking Cauldron of Fresh Fruit Accompanied by a Chai Tea & Rum Consume

Marries Perfectly with a Glass of 'Late Harvest Sauvignon Blanc' 2011

Homemade Sorbet:

Pineapple & Thai Basil or Green Thai

£1.60 per scoop

Perhaps You Would Like to See our Carefully
Selected List of Notable Ports?

Freshly Ground 'Black Dragon' 100% Fairtrade Coffee with Soya Milk

A blend of the very best South American coffee beans with a touch of the Far East for balance

With a hint of premium Vietnamese Dragon Ball to give the blend body and bite.

Regular Coffee / Decaf Regular

£2.95

Cappuccino

£2.95

Latte

£2.95

Espresso

£1.50

Double Espresso

£3.00

Liquor Coffee

£6.50

Buddha Tea Selection

100% Natural Herbal Supplement in an Unbleached Tea Bag

£2.95

Chai, Ginger Root with Fresh Lemon, Holy Basil, Lavender & Rose Chakra,

English Breakfast Tea, Earl Grey, Rooibos, Sencha Green Tea

or

A Pot of Fresh Mint Tea

£2.60

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