

Vegan

While You Browse £3.20

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

Black Pit Courgette, Jamaican Spiced Slaw, Fresh Lime Quinoa, Sweet Spiced Pepper Salsa & Coriander £7.90

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

Sauce

Dim Sum of Elderflower, Fennel & Beetroot, Artichoke Miso & Basil, Baby Globe Artichokes & Jungle Salad £19.50

Piquillo Pepper Yuk Sung with Lettuce, Baby Leek, Basil & Green Bean Salad & Puffed Vermicelli Noodles £18.50

Watermelon Turnips, Ratte Potatoes, Broad Beans, Wild Rice Crumb, Pine Nuts, Golden Beet & Blackberry £19.50

Chargrilled Squash with Sweet Ginger Mash, Asian Pak Choy & Pepper Salad, Asian Relish & Black Bean £19.50

Spiced Lebanese Rice, Courgette Pakora, Lemon Verbena Vegetables, Fennel Humus & Green Olive Crisp £18.50

Vegetarian Steak

'Sirloin' of Courgette

'Ribeye' of Celeriac

'Fillet' of Squash

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

Side Condiment £1.50

Umami Miso & Black Bean

Gremolata

Wild Garlic Salsa

£18.50

Sides £ 4.50

Thai Tempura Vegetable Crisp

Garlic Bread

Sautéed Green Vegetables

Bruschetta

Chips

Salted Caramelised Cashews & Peanuts

Parsnip Pakora

Tobacco Onions

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



Transition

Yuzu Sorbet with Orange Oat Crumb, Puffed Quinoa, Candied Lime & Borage Flowers

A Dish Designed to Allow Your Taste Buds to Flow from Savoury to Sweet

£3.90

Pastry

Lychee, Raspberry & Passionfruit

Passionfruit & Champagne Granite with Candied Citrus, Raspberry Gel & Fresh Filled Lychees

Perfectly Combined with a Glass of Quady Muscat 'Elysium'

£7.50

Romeo & Juliet's Poison

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

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

£7.50

Caribbean Pineapple, Coconut & Thai Basil

Chargrilled Pineapple, Toasted Coconut, Sweet Pineapple Salsa, Coconut Pearls, Pineapple & Thai Basil Sorbet

Pair's Beautifully with a Glass of Sauternes, Grand Vin de Bordeaux, Dulong Reserve (France) ABV 13%

£9.20

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