

**While You Browse £3.20**

Marinated Olives  
Tobacco Onions  
Halloumi Pakora  
Caramelised Cashews & Peanuts

Veg



**Aperitif**

Prosecco  
Seasonal Cocktail  
Aperol Spritzer  
Sherry  
White Port

**Taster** £4.50

Spiced Vegetable Haggis Balls with Savoy Cabbage, Sweetened Buttermilk & Purple Potato Glass

**From the Larder**

Tempura Halloumi with a Lemon & Lime Leaf Puree with Soy, Crisp Chilli, Ginger & Spring Onion Salad £8.20

Barbados Edamame Bean Fritter, Coconut, Pineapple & Chilli Sunrise, Lime Pak Choy & Cilantro Salsa £8.60

Sweet Red Pepper Drop Herb Salad, Braised Fig, Wigmore Cheese Snow, Balsamic Discs & Frozen Walnut £8.90

Mooli Spaghetti & Samphire, Kombu, Spiced Crisp Nori, Wasabi Crumb, Pink Ginger & Jinzu Gin Sorbet £8.40

**From Sauce**

Truffle Duxelle, Crisp Cauliflower, Portobello, Shallot Puree, Wild Garlic, Mushroom Herb & Cepe Cream £20.50

Butternut Squash, Dressed Jersey Royals, VIP Asparagus, Broccoli Puree, Lavender Cream & Fennel Pollen £19.50

Chargrilled Courgette, Green Herb Buckwheat Risotto, Crispy Peppered Peppers, Confit Garlic, Baby Leeks £19.50

Flamed Fennel, Grilled Ratte's, Sliced Radish, Yuzu Puree, Heritage Carrots, Pea Shoots & Rock Samphire £19.50

**Dry Aged Marinated Steak £18.50**

**Side Condiment £1.50**

'Sirloin' of Courgette

Chimichurri

'Ribeye' of Celeriac

Sun Dried Tomato & Pine Nut Pesto

'Fillet' of Squash

Wild Garlic Butter

Accompanied by Lemon Thyme Ratte Potatoes, Spring Coleslaw, Germinated Rapeseed Salad, Tobacco Onions, Cherry Tomatoes & Garlic Portobello Mushrooms

**Sides £4.50**

Thai Tempura Vegetable Crisp

Bruschetta

Halloumi Pakora

Cheese & Garlic Bread

Chips

Tobacco Onions

Buttered Green Vegetables

Caramelised Nuts

Wasabi Peanuts

Sweet Pepper Drop Micro Salad

Welsh Rarebit

**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**

Veg



### Transition

£3.95

Coconut, Lemongrass & Ginger Ice Cream with Spiced Ginger Gel, Coconut Pecan Crumb & Lemon Verbena  
A Palate Cleanser to Allow Your Taste Buds to Flow from Savoury to Sweet

### From Pastry

#### Chocolate, Cherry & Chilli

£9.60

Dark Chocolate Nemesis, Cherry Brandy Gel, Beetroot Cloud, Green Chilli Sugar Glass, Cherry & Black Pepper Sorbet  
Excellent with a Glass of Quady Muscat "Elysium" 2015 (California) ABV 15%

#### Soufflé of Chervil, Dill & Burnt White Chocolate

£9.10

Sweet Chervil Soufflé with a Burnt White Chocolate Crumb, Lime Sherbet & Dill Ice Cream  
Perfect with a Glass of Late Harvest Sauvignon Blanc, Echeverria 2011 ABV 13.5%

#### Forest Truffles & Sesame

£9.80

Iced Black Truffle Parfait with Golden Sesame Tuile, Honeycomb Nougat, Frosted Macadamia Nuts & Apricot Puree  
Marries Well with a Glass of Sauternes, Grand Vin de Bordeaux, Dulong Reserve (France) ABV 13%

#### Wild Strawberry, Thai Basil & White Chocolate

£10.80

Tuile Trunk filled with a Wild Strawberry Mousse, Thai Basil & White Chocolate Soil, Candied Lemon & Parma Violet  
Pair's Beautifully with a Glass of Quady Muscat "Deviation" 2015 (California) ABV 15%

**Homemade Ice Cream:** Vanilla Tonka Bean, Chocolate & Orange, Walnut & Goats Milk, Sweet Dill

**Homemade Sorbet:** Lemon & Sage, Cherry & Black Pepper £1.80 per scoop

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We Also Have a Carefully Selected List of 7 Artisan Cheeses, from Premier Cheese, and Notable Ports to Finish Your Evening. Please Ask a Member of Staff for the Menu

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### Freshly Ground 'Black Dragon' 100% Fairtrade Coffee

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.

#### Three Petit Fours; Lime Fudge, Chocolate Moelleux, Mandarin Pâté de Fruit & a Coffee of Your Choice (excluding alcoholic coffee's)

£5.95

Regular Coffee / Decaf Regular

£2.95

Cappuccino

£2.95

Latte

£2.95

Espresso

£1.50

Double Espresso

£3.00

Macchiato

£3.00

Liquor Coffee

£6.50

Chilled Baileys Mochaccino

£6.50

Cadburys Hot Chocolate, Cream & Dustings of Cocoa

£3.00

Black Forrest Hot Chocolate, with Cherry Brandy, Cream & Dustings of Cocoa

£6.50

Baileys Flat White Martini

£7.50

### Buddha Tea Selection

#### 100% Natural Herbal Supplement in an Unbleached Tea Bag

£2.90

Chai, Ginger Root with Fresh Lemon, Holy Basil, Lavender, Rooibos,  
English Breakfast Tea, Earl Grey, Sencha Green Tea

or

A Pot of Fresh Mint Tea

£2.60