

While You Browse £3.50

Vegan

Marinated Olives
Salted Caramelised Nuts



Aperitif

Prosecco
Raspberry Bellini
Aperol Spritzer
Berry Belis
Cocktail of the Week

From the Larder

Tempura Courgette with a Lemon & Lime Leaf Puree with Soy, Crisp Chilli, Ginger & Spring Onion Salad £8.20
Pulled Jack Fruit in a Boa Bun, Pickled Cucumber, Red Cabbage Salad, Cilantro, Smoked Mermaid Siracha £8.60
Caribbean Sweet Potato Kofta with Ginger Crumb, Kaffir Lime Gel, Alfonso Mango Salsa & Thai Basil £8.40
Okra Pakora, Spiced Cauliflower Piccalilli, Cumin Papadums, Caraway Date Gel & Chermoula Dressing £8.90

From Sauce

'Vietnamese Pho' Consume Infused with Chilli, Lemongrass, Ginger, Tamarind & Fresh Herbs with Hoi Sin £19.50
Crispy Peppered Courgette, Chervil Potato, Tenderstem Broccoli, Wild Rice Crumb & Balsamic Braised Figs £19.50
Butternut Squash, Quinoa Lime & Edamame Beans, Carrot Puree, Chargrilled Nectarines & Tahini Sauce £19.50
Sri Lankan Baked Baby Cauliflower, Confit Avocado, Cashew Nut & Blackbean Salad, Candied Brazil Nuts £19.50

Vegetable 'Steak' £18.50

'Sirloin' of Courgette
'Ribeye' of Celeriac
'Fillet' of Squash

Side Condiment £2.00


Chimichurri (Argentine Herbs with Lemon & Paprika)
Chermoula (African Herb Relish)
Garlic & Rosemary Oil

Accompanied by Garlic & Rosemary Roasted New Potatoes, Iced Vegetables, Smoked Chestnut Mushrooms, Tobacco Onions, Yellow Cherry Tomatoes & Germinated Rapeseed Salad

Sides £4.50

Thai Tempura Vegetable Crisp	Bruschetta	Pepper Pakora
Garlic Bread	Chips	Tobacco Onions
Sautéed Green Vegetables	Caramelised Nuts	Wasabi Peanuts
Sweet Pepper Drop Micro Salad	Tempura Okra & Paprika Aioli	Edamame Fritters

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

£3.95

Coconut, Lemongrass & Ginger Sorbet with Spiced Ginger Gel, Toasted Coconut & Lemon Sorrel
A Palate Cleanser to Allow Your Taste Buds to Flow from Savoury to Sweet

From Pastry

Lychee, Raspberry & Passionfruit

£7.50

Papaya, Mango & Champagne Granite with Candied Citrus, Raspberry Gel & Fresh Filled Lychees
Pair's Beautifully with a Glass of Quady Muscat "Deviation" 2015 (California) ABV 15%

Strawberry, Raspberry & Elderflower

£9.80

Chilled Strawberry & Elderflower Gazpacho, Poached Strawberries, Raspberry Gel, Cherry & Black Pepper Sorbet
Marries Well with a Glass of Sauternes, Grand Vin de Bordeaux, Dulong Reserve (France) ABV 13%

Eton Mess

£7.50

Fresh Lychee with Fruit Gels, Thai Basil Cress, Toasted Coconut & Passionfruit Granite
Excellent with a Glass of Chilled Gozenshu & Yuzu Sake, (Japan) ABV 7%

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: Lemon & Sage, Pineapple & Basil

£1.80 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.

Three Petit Fours; Plum Pate De Fruit, Grape & Port Jelly, Vimto Wine Gum and a Drink of Your Choice
(excluding alcoholic coffee's)

£5.95

Regular Coffee / Decaf Regular

£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