

Vegan

While You Browse £3.50

Marinated Olives  
Caramelised & Salted Nuts



Aperitif

Prosecco  
Bellini  
Aperol Spritzer  
Sherry  
Gin Cocktail

£4.50

Taster

Peppered Crispy Peppers with Buckwheat & Barley, Charred Corn & Smoked Red Pepper Puree

From Larder

White Onion Puree, Pickled Onion Leaves, Burnt Onion Lyonnaise, Thyme Onion Water & Shallot Rings £8.90

Tempura Courgette, Lemon & Lime Leaf Puree, Sweet Pepper Drops, Crisp Chilli, Ginger & Spring Onion £8.90

Celeriac Ragu with Potato Discs, Balsamic Caviar, Braised Figs, Cipollini Onions & Red Mustard Frills £8.50

Caramelised Baby Fennel, Basil Pearl, Wasabi Crumb, Pickled Ginger Kohlrabi, Lime Puree & Nasturtiums £8.20

From Sauce

Olive & Pepper Spanakopita with Israeli Cous Cous, Green Pepper Hummus, Olive Crisp & Celery Cress £19.70

Crisp Courgette with a Duxelle Mushroom Mash, Crisp Cauliflower, Romanesco Florets & Peanut Sauce £20.50

Squash with Roasted New Potatoes, Caramelised Radicchio, Burnt Clementine, Courgette Barrels & Broccoli £19.50

Fennel Heart with Roasted Hazelnuts, Courgette Ribbons, Purple Sprouting Broccoli & Spiced Nori Seaweed £19.50

Vegetable 'Steak' £18.50

'Sirloin' of Courgette

'Ribeye' of Celeriac

'Fillet' of Squash

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

Side Condiment £2.00

Chimichurri (Argentine Herbs with Lemon & Paprika)

Chermoula (African Herb Relish)

Garlic & Rosemary Oil

Sides £4.50

Thai Tempura Vegetable Crisp

Garlic Bread

Sautéed Green Vegetables

Sweet Pepper Drop Micro Salad

Bruschetta

Chips

Caramelised Nuts

Pepper Pakora

Tobacco Onions

Wasabi Peanuts

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

Pomegranate & Ginger Sorbet with a Rhubarb Puree, Oat Orange Soil & Red Vein Sorrel  
A Dish Designed to Allow Your Taste Buds to Flow from Savoury to Sweet

£4.50

### From Pastry

#### Lychee, Raspberry & Passionfruit

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%

£7.50

#### Strawberry, Raspberry & Elderflower

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

£9.80

#### Eton Mess

Fresh Lychee with Fruit Gels, Thai Basil Cress, Toasted Coconut & Passionfruit Granite  
Excellent with a Glass of Chilled Gozenshu 9 Yuzu Sake, (Japan) ABV 7%

£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

#### Homemade Sorbet:

Passionfruit & Sesame

£1.80 per scp

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

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### 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