

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

Avacado & Cucumber Sushi, Papaya & Crushed Nut Salad, Hoi Sin Sauce, Wasabi & Red Dulce Sorbet £8.90

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

Peppered Crispy Courgette with a Chargrilled Broccoli, Hazelnut Dukkah, Salsify Crisps & Date Suace £9.60

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

Tempura Courgette, Chermoula Potatoes, Pea Puree, VIP Asparagus, Radish, Wild Nettles & Kalamansi £20.50

Mexican Spiced Squash, Avacado Puree, Romasco Pepper Salsa, Black Bean Quinoa Salad & Lemon Sauce £19.50

Fennel Heart with Wild Garlic Mash, Broccoli Florets, Sun Dried Tomato Salsa & Lemon Chervil Sauce £19.50

Vegetable 'Steak' £18.50

'Sirloin' of Courgette

'Ribeye' of Celeriac

'Fillet' of Squash

Accompanied by Garlic & Rosemary Parmentier Potatoes, Cured Vegetable Salad, Smoked Chestnut Mushrooms, Tobacco Onions, Cherry Tomatoes & Rapeseed Herb 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

Cherry & Black Pepper Sorbet with Toasted Coconut, Lime Sherbet & Candy Zest Puree
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 & Passionfruit 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

£8.50

Homemade Sorbet:

Passionfruit

&

Apple & Lemon Thyme

£1.80 per scp

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

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