

VEG

While You Browse £3.50

Marinated Olives
Caramelised & Salted Nuts



Aperitif

Prosecco
Bellini
Aperol Spritzer
Sherry
Gin Cocktail

Starters

Peppered Courgette with Pickled Cucumber, Plum Sauce, Grilled Focaccia, Sweet Chilli Glaze & Leek Hay £9.00
Tempura Halloumi, Lemon & Lime Leaf Puree, Coriander Crackers, Crisp Chilli, Ginger & Spring Onion £9.10
Caramelised Fennel with Turnip Lyonnaise, Braised Chicory, Broccoli, Herb Crumb & Pomegranate Pips £8.10

Mains

Peppered Peppers, Shallot Lyonnaise, Crisp Kale, Pommes Anna Potato, Watermelon Turnips & Date Sauce £18.50
Fennel Heart, Sautéed Kale, Mango & Pak Choy, Roasted Pine Nuts, Pomegranate Pips & Pepper Drops £17.50
Grilled Courgette with Puffed Potato Beignets, Purple Sprouting Broccoli, Baby Onions, Cauliflower Puree £17.70
Butternut Squash with Bombay Potatoes, Spiced Jerusalem Artichoke Puree, Cumin Crisps & Coconut Sauce £18.00

Vegetable 'Steak' £18.50

'Sirloin' of Courgette

'Ribeye' of Celeriac

'Fillet' of Squash

Accompanied by Chunky Chips, Portobello Mushroom, Tobacco Onions, Cherry Tomatoes & Watercress Salad

Side Condiment £2.00

Chimichurri (Argentine Herbs with Lemon & Paprika)

Chermoula (African Herb Relish)

Spiced Kimchi Butter

Sides £4.50

Thai Tempura Vegetable Crisp

Cheese & Garlic Bread

Buttered Green Vegetables

Sweet Pepper Drop Micro Salad

Bruschetta

Chips

Caramelised Nuts

Halloumi 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

VEG



Desserts

Jaffa Cake Souffle

Blood Orange Jaffa Cake Souffle, Bitter Orange Crumb, Chocolate & Orange Ice Cream

£8.90

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

Dead Forest Floor

£9.70

Apple & Quince Dead Forest Floor of Burnt Apple Mousse, Quince Gel, Apple Soil, Tuile Branches & Walnuts

Perfectly complemented by a Glass of 'Late Harvest Sauvignon Blanc' 2011

Cookies & Cream

£9.20

Orange Nougat with Choc Cookie Dough, Cinnamon Cream, Frosted Macadamia Nuts & Black Sesame Crumb

Excellent with a Glass of Red Dessert Wine, Quady Muscat "Elysium" (California) ABV 15%

Homemade Ice Cream: Vanilla Milk, Chocolate & Orange, Plum Pudding

Homemade Sorbet: Green Apple & Lemon Thyme, Lemon & Sage £2.00 per scp

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

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; Ginger Fudge, Chocolate Moelleux, Vimto Wine Gum with a Coffee of Your Choice (Excluding Alcoholic Coffees)

£5.95

Regular Coffee / Decaf Regular

£2.95

Cappuccino

£2.95

Latte

£2.95

Espresso

£1.50

Double Espresso

£3.00

Liquor Coffee

£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

Espresso Martini

£7.50

Buddha Tea Selection

UK's leading organic tea company for single herb teas. All teas are 100% natural
herbal supplement & certified organic while only using bleach free tea bags.

£2.90

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

or

A Pot of Fresh Mint Tea

£2.60