

Salted smoked almonds
Hickory smoked and
lightly spiced (*Vegan*)
3.95

Spiced green olives
Gordal olives with chilli,
coriander and lemon
(*Vegan*)
4.25

Zucchini fritti
Crispy courgette fries
with lemon, chilli and
mint yoghurt
6.95

Salt-crusted Bretzel bakery
sourdough bread
with salted butter
4.75

Truffle arancini
Fried Arborio rice balls
with truffle cheese
5.95

STARTERS

Avocado and tomato cocktail
Red pepper, lettuce and pomegranate
dressed with a spicy harissa sauce (*Vegan*)
10.25

Tossed Asian salad
Warm salad of beansprouts, pak choy,
watermelon, broccoli, cashew nuts, sesame and
coriander with hoisin sauce (*Vegan*)
8.95

Buffalo mozzarella
Sliced peaches with Nocellara olives, smoked
almonds, pesto and picked mint
10.75

Asparagus with truffle hollandaise
Warm asparagus spears with truffle
hollandaise and baby watercress
11.50

Garden pea soup
Crushed peas with ricotta,
mint and lemon balm
7.50

MAINS

Jackfruit and peanut bang bang salad
Chayote, Chinese leaf, mouli, crispy wonton,
peanuts and coriander
13.95

Chargrilled halloumi with Padrón peppers
Red pepper sauce, toasted fregola,
San Marzanino tomatoes, olives and
a chilli and mint sauce
15.95

Sweet potato Keralan curry
Chickpeas, broccoli, coriander and coconut
served with rice on the side (*Vegan*)
18.75

Pea and asparagus risotto
Served with goat's cheese, rocket and
baby shoot salad
12.25

Heirloom tomato open sandwich
Mixed heirloom tomatoes, Greek feta-style
"cheese" spread, baby gem leaves, pickled
onions and baby basil
12.95

SIDES

Baked sweet potato, harissa 4.50
coconut "yoghurt", mint and
coriander dressing (*Vegan*)

Sprouting broccoli, miso butter, 4.50
sesame and chilli

Herbed green salad (*Vegan*) 3.95

San Marzanino tomato and 4.75
basil salad with Pedro Ximénez
dressing (*Vegan*)

Chips (*Vegan*) 4.50

Green beans and roasted almonds 4.75

Jasmine rice with 4.50
toasted sesame (*Vegan*)

Peas, sugar snaps and baby shoots 3.95

DESSERTS

Whiskey crème brûlée
Set Dubliner whiskey vanilla custard
with a caramelised sugar crust
8.50

Selection of fresh fruits
Fruit plate with coconut "yoghurt"
and chia seeds (*Vegan*)
8.95

Ice creams and sorbets
Selection of dairy ice creams
and fruit sorbets
6.75

Mini chocolate truffles
With a liquid salted caramel centre
4.75

Frozen berries
Mixed berries with yoghurt sorbet
and warm white chocolate sauce
8.75

Cappuccino cake
Warm chocolate cake, milk
mousse and coffee sauce
8.75

Pistachio and raspberry
ice cream sundae
Vanilla ice cream with meringue,
raspberries, shortbread and a warm
raspberry sauce
9.75

Sorbets
Selection of fruit sorbets
(*Vegan*)
6.75

A discretionary optional service charge of 12.5% will be added to your bill.
Service charge is distributed amongst the entire team.

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request and allergen charts can be found at the waiters stations or your waiter can bring you a copy. Consuming raw or undercooked meals may increase your risk of foodborne illness.