

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
sourdough bread**
With salted butter
4.75

Truffle arancini
Fried Arborio rice balls
with truffle cheese
6.50

STARTERS

Garden pea soup
Crushed peas, crispy tuile,
coconut cream and edible flowers (Vegan)
7.50

Creamed truffle potato
Sautéed wild mushrooms,
egg yolk, black garlic purée
and crisp sourdough
9.95

Buffalo mozzarella
Grapes, mint, parsley
and hazelnuts
10.75

Jackfruit and peanut bang bang salad
Chayote, Chinese leaf, mooli, crispy wonton,
peanuts, sesame seeds and coriander (Vegan)
8.75

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 choi,
watermelon, broccoli, cashew nuts, sesame
and coriander with hoisin sauce (Vegan)
8.95

MAINS

Chargrilled halloumi
Giant couscous, smoked aubergine,
red pepper purée, pomegranate,
toasted almonds and labneh
16.95

Halloumi open sandwich
Grilled halloumi, crushed avocado,
black olives, red pepper, San Marzanino
tomatoes, watercress and yuzu sauce
13.95

Quinoa and watermelon salad
Roast sweet potato, rocket, baby gem, radish,
feuilles de brick crisp, mixed seeds and sesame,
with a mint and coriander sauce (Vegan)
16.95

Pea and asparagus risotto
Served with goat's cheese, rocket
and baby shoot salad
15.25

Keralan sweet potato curry
Choy sum, broccoli, coriander and coconut
with steamed jasmine rice (Vegan)
16.95

Jackfruit and peanut bang bang salad
Chayote, Chinese leaf, mooli, crispy wonton,
peanuts, sesame seeds and coriander (Vegan)
13.95

SIDES

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

**Sprouting broccoli,
lemon oil and sea salt (Vegan)**
4.50

**Green leaf salad
with mixed herbs (Vegan)**
3.95

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

**Jasmine rice with toasted sesame
(Vegan)**
3.95

Green beans and roasted almonds
4.75

Thick cut chips (Vegan)
4.50

**Peas, sugar snaps
and baby shoots**
3.95

DESSERTS

Whiskey crème brûlée
Set Dubliner whiskey vanilla custard
with a caramelised sugar crust
8.95

Sorbets
Selection of fruit sorbets
(Vegan)
6.75

Vanilla cheesecake
Mango, passion fruit
and tropical sorbet
9.50

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

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

Mini chocolate truffles
With a liquid salted
caramel centre
4.75

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

Strawberry ice cream sundae
Vanilla ice cream with meringue,
shortbread and a warm
strawberry sauce
9.75