



STARTERS

Olives/Nuts ^(Vg)	each 4
Homemade focaccia, extra virgin olive oil & balsamic vinegar ^(Vg)	5
Tish selection (red lentil hummus, harissa & white bean, smoked aubergine) & grilled pita ^(Vg)	15
Pea & mint soup ^(Vg)	9
Mushroom arancini, truffle mayonnaise ^(V)	9
Spring super salad, quinoa, lentils, kale, chickpeas, edamame, cashews & herb dressing	9.5/15
Smoked salmon, dill crème fraiche & toasted bagel	12
Chicken soup, boudin blanc, seasonal vegetables	10
Goose foie gras, pickled shallots, toasted challah	24

MAINS

Aubergine schnitzel, chermoula & buckwheat tabbouleh, pomegranate, pistachio & rose ^(V)	18
Grilled tuna Niçoise	15/25
Fish & chips, mushy peas & tartare sauce	24
Chicken Fattoush, harissa marinated chicken thigh, Romain lettuce & sumac pitta croutons	15/25
Chicken schnitzel, rocket salad & lemon	25
Grilled beef burger, lettuce, sweet pickle relish & chips	25

SIDES

Creamy mash	5	Green beans	5
Hand cut chips	5	Broad Beans, courgette & mint	5
Hand cut Truffle chips	7	Garden salad	5

DESSERTS

Passion fruit tart, lemon oat crème fraiche & passion fool	8
Baked vanilla cheesecake, red berry compote	9
Challah brioche pudding, custard	9