

cold and warm starters

Chicory Salad with avocado, pecans, strawberries, mushrooms, cranberries and a white balsamic vinaigrette	17.00	V
Marinated Carrot and Apple Salad with mint	13.50	V
Spicy Quinoa Vegetable Salad with grated cauliflower	14.00	V
Scallop Ceviche with beetroot puree, mint oil and salad bouquet	21.00	
Breaded Tomme Cream Cheese with gem lettuce garnished with a tomato and thyme vinaigrette	18.50	V
North Sea Crab Cocktail with cucumber and dill crème fraîche	24.50	
Spicy Beef Tartare with potato espuma, roasted onions and toasted wholegrain bread	25.00/37.00	
Bone Marrow cooked whole with fleur de sel and herb salad	13.50	
Finest Ravioli with a tomato and ricotta filling, oven-dried and fresh cherry tomatoes and basil butter	22.00/34.00	V
Homemade Ricotta and Pine Nut Gnocchi with fresh rocket pesto	23.50/35.00	V

soups

'Gazpacho Andaluz' with croutons and crème fraîche	14.50	V
White Tomato Cream Soup with lavender crumble	13.00	

Dishes marked V are either vegetarian or vegan

Please do not hesitate to ask a member of staff about any allergens.