

STARTERS

SOUP OF THE DAY	P GF	5	ORGANIC BREAD BASKET	O V VE	3
<i>Freshly made soup using organic produce. Served with warm bread</i>					
CALAMARI E ZUCCHINI	O P	8	MIXED OLIVES		4
<i>Fresh calamari squid with organic zucchini fritti, Japanese style mayonnaise</i>					
ORGANIC AUBERGINE FRITTERS	O V VE GF	7	ORGANIC SATAY	V VE GF O	7
<i>A beautiful dish of organic aubergine fritters finished with maple syrup and hemp seeds, salad leaves, hummus</i>					
TOMATO & PESTO PIZZA BREAD	O V VE	6	ORGANIC MOZZARELLA SALAD	V O	7
<i>Fried breaded fresh organic mozzarella cheese, avocado and heritage tomatoes salad. Cucumber, beet & yogurt dressing</i>					
			GARLIC-ROSEMARY PIZZA BREAD	O V VE	6

MAINS & ROAST

All roasts are served with organic vegetable, roast potato & Yorkshire pudding (unless vegan)

FRESH TUNA	O AGF P	17	BIO V ROAST	AGF V VE O	13
<i>Fresh tuna steak, served with today's roast vegetables, topped with avocado salsa</i>					
ROAST BEEF	AGF	14	ROAST CONFIT OF PORK	AGF O	14
<i>Roasted sirloin of beef</i>					
ORGANIC ROAST CHICKEN	AGF O	14	HALLOUMI & AVOCADO SALAD	V VE GF O	11
<i>Roasted organic half chicken</i>					
LINGUINE AFFUMICATE	AGF P O	13	BUDDHA BOWL SALAD	V VE GF O	10
<i>Organic tagliatelle pasta, crayfish baby lobster tails, fresh cured salmon, cream, cherry tomato & smoked paprika</i>					
KIDS ROAST or PASTA	AGF O	7	ORGANIC HOT BUDDHA BOWL	GF V VE O	12
<ul style="list-style-type: none"> - ½ portions of all the above main course with a complimentary soft drink & a scoop of ice-cream - Buckwheat fusilli pasta in basil pesto sauce, with a complimentary soft drink & a scoop of ice-cream 					
<i>Our signature dish of organic steamed rice topped with organic vegetables. Choose a sauce between Gochujang spicy red chilli pepper sauce or Light spicy coconut & chilli-garlic sauce.</i>					
<i>Also choose between organic basmati or black venere rice.</i>					
<i>-With added Organic Crispy Tofu or Marinated chicken £15</i>					
<i>-With organic fried egg, add £1</i>					

ORGANIC BURGERS

Our burgers are made using 100% organic ingredients. We serve them in a brioche bun with organic fries and salad on the side. We even offer a complimentary extra Matured Cheese or Streaky Bacon. Gluten Free buns also available.

GOURMET BURGER	AGF O	14	PURPLE BURGER	AGF O V VE	12
<i>8oz prime organic beef fillet, sautéed onions, heritage tomato, smoked black pepper mayonnaise, salad leaves</i>			<i>Organic purple sweet potato and aubergine patty, sautéed onions, heritage tomato, smoked black pepper vegan mayonnaise, salad leaves</i>		
GORGONZOLA BURGER	AGF O	14	CHICKEN BURGER	AGF O	13
<i>8oz prime organic beef fillet, gorgonzola blue cheese, sautéed onions, heritage tomato, smoked black pepper mayonnaise, salad leaves</i>			<i>Tender organic chicken, heritage tomato, sautéed onions, smoked black pepper mayonnaise</i>		

DESSERTS

ESPRESSO MARTINI	GF O VE V	8	MATCHA MARTINI	O GF V VE	9
<i>Espresso martini cocktails made with our organic coffee and coffee liquor</i>			<i>Made using organic almond milk, matcha and quinoa vodka</i>		
ARTISAN ICE-CREAM	V	2.5	SUNDAY WAFFLE	V	7
<i>Choose your favourite flavour: Vanilla, Chocolate, Strawberry, Coconut, Pistacchio, Amarena Cherry, Green Apple Sorbet, Lemon Sorbet</i>			<i>Belgian style waffle, Nutella chocolate, pistachio & coconut gelato</i>		
BAILEYS TIRAMISU POT	V	7	MELTING MOMENT	V GF	8
<i>A delicious mascarpone and baileys cream, savoirdi biscuits and organic coffee tiramisu</i>			<i>Chocolate fondant with melting Belgian chocolate, macaron and pistachio gelato (Please allow 10-15 minutes waiting)</i>		

O – ORGANIC V – VEGETARIAN VE – VEGAN GF – GLUTEN FREE P - PISCATARIAN

AGF – ALTERNATIVE GLUTEN FREE, JUST ASK YOUR WAITER

WE CANNOT GUARANTEE THE ABSENCE OF ANY TRACES OF NUTS OR OTHER ALLERGENS. PLEASE ADVISE A MEMBER OF STAFF IF YOU HAVE ANY DIETARY REQUIREMENTS.

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR FINAL BILL