



Restaurant & Bar

TO START

*Edamame 3
wasabi pea powder, fleur de sel, black sesame

Snacks and Olives 4
Spanish cashews, salt and pepper almonds, citrus olives

*White Bean Hummus 5
fresh harissa, mint oil and crostini

*Winter Dumplings 6
caramised onion, wood ear mushrooms, chinese cabbage, tofu and carrot

Beetroot Ravioli 6.5
cashew herb ricotta, tricolour carrots, balsamic figs, pumpkin seed oil

Saf Nachos 5
sprouted crisps, avocado, salsa, tapenade, cashew sour cream, coriander

Pesto Au Poivre 6
cashew cheese, sage pesto, pink pepper-corn crust, heirloom tomato & white balsamic

Boursin Trio 6
soft cashew cheese with sun dried tomato, olive and herbs, pepper crisps

BOARDS

*All served with choice of choice of side:
Greens and flowers | house crisps | Sicilian quinoa*

*Hummous Ciabatini 6
white bean hummus, minted tabouli, garlic tahini sauce, red leaf lettuce

*Breakfast Ciabatini 6
Scrambled tofu, paprika potatoes, slow roasted tomatoes and avocado

*TLT Ciabatini 6
smoked crispy tofu, plum tomatoes, butter lettuce, garlic mayo

we strive to offer the freshest of flavours by sourcing local and organic produce as much as possible

GREENS & SALAD

Greens & Flowers 5
baby lettuces, herbs, radishes, sprouts, citrus miso dressing

Kale and Avocado 6
pea shoots, sweet pepper, lemon oil and candied pecan

Caesar 5.5
cos, kalamata almond croutons, leaf dulse and vegan caesar dressing

BOWLS & PLATES

*Grilled Pears & Amaretto 6.5
heritage pears with amaretto creme & carrot cake

*Country Breakfast 9
tofu scramble with sun dried tomato, basil & caramelized onion with paprika home fries toast & baby greens

*Pecan Berry French Toast 7.5
cinnamon battered french toast with candied pecans, vanilla creme and fresh berries

*Wild Mushroom Farinata 7
crispy chickpea crepe with roasted tomato caper aioli & rosemary

Pizzette 11
"roasted" onion flax crust, artichoke pate, shimeji mushrooms, tomato puree, tomato basil salad with moscatel viniagrette

*Daily Ravioli 10
please ask your server

Saf News:

BOOK OUR CHEF'S TABLE NOW!

a SAF culinary experience, allow our chef to take you on a tour of our menu with 8 course tasting menu. / £50 per person + £25 additional wine pairing

Ask About Our Private Dining and Function Room

*any item starred has been heated above 48°

an optional 12.5% service charge is added to your bill.