



Bowl Food Menu

HOT

Macaroni Cheese, Smoked Streaky Bacon Crumbs

Macaroni Cheese, Parmesan & Cayenne Crumbs **(V)**

Harissa Lamb, Fragrant Cauliflower 'Cous Cous', Coriander & Chilli Dressing

Jerk Chicken, Rice 'n' Peas, Hot Pepper Sauce

Braised Beef Cheek, Soft Parmesan Polenta, Lemon & Parsley Gemolata

Ballotine of Free Range Chicken, Mashed Potato, Roast Chicken & Tarragon Gravy

Basil Gnocchi, Mozzarella, Slow Roast Cherry Tomatoes, Parma Ham Shard

Persian Chickpea Curry, Cous Cous, Coriander, Pomegranate & Toasted Almonds

Black Truffle Tortellini, Porcini Mushrooms, Tarragon Butter

Red Pepper & Goats Cheese Ravioli, Sage Butter, Parmesan

COLD

Roasted Beetroot, Sherry Vinegar, Goats Curd, Crushed Walnuts **(V)**

Watermelon, Smoked Feta, Black Olive & Mint Salad **(V)** (summer only)

Roasted Butternut, Smoked Feta, Black Olive & Mint Salad **(V)**

Orzo Pasta, Garden Pea's, Mint, Ricotta, Lemon & Olive Oil Dressing

Shredded Oriental Duck Salad, Soy, Chilli & Ginger Dressing, Honey Cashews

Seared Beef, Berlotti & Green Beans, Onions Agrodolce, Pecorino Crema

Roasted Salmon, New Potato, Radish, Lemon & Dill Vinaigrette



Tapas Plates

HOT

Roasted Sea Bass, Crab Beignet, Citrus Aioli

Curried Crab Bombe, Gujarati Carrots with Mustard Seeds & Lemon

Paprika Roast Pork, Red Pepper Stew, Ajo Blanco

Batata Vada, Gujarati Carrots with Mustard Seeds & Lemon

Seared Yellow Fin Tuna, Miso Mayonnaise, Black Sesame Crumb, Daikon Cress

Warm Scotch-Egg, Homemade Salad Cream or Homemade Brown Sauce

Buttermilk Fried Chicken, Red Cabbage Slaw, Sriracha Hot Sauce

Middle Aubergine Rolls, Smoked Moutabel, Garlic & Tahini Sauce

COLD

Seared Shichimi Tiger Prawns, 'Suno Moro' Cucumber Salad

Smoked Salmon, Coldwater Prawns, Salad Cress, Dill Crème Fraiche

Grilled Mackerel, Beetroot & Fennel Salad, Homemade Salad Cream

Pulled Smoked Chicken Salad, Caesar Dressing, Charred Baby Gem, Toasted Crumbs