



BOWL FOOD

SPRING / SUMMER

Vegetarian

Baby carrots with crispy quinoa, smoked labneh
and caraway seed crispy pitta
(Dairy-milk gluten-wheat)

Avocado Panzanella salad, heritage tomatoes
and caramelised tomato water (vg)
(Gluten-wheat)

Garden pea panna cotta, vegan feta crumble
and pickled vegetables (vg)
(Soya, sulphites)

Poke bowl, tea stained egg, ponzu dressing
(Soya, egg, sesame)

Heritage tomato salad, sweet onions, buratta,
tomato crisps and olive crumb
(Dairy-milk)

Beetroot and Picos de Europa blue cheese salad
with hazelnut dressing
(Dairy-milk, nut-hazelnut)

Roasted paneer, charred broccoli and sour apple slaw
(Dairy-milk)

Triple mac and cheese with wild mushroom
(Gluten-wheat, dairy-milk)

Fricassee of mushrooms on creamy truffled polenta with vegan
parmesan shavings (vg)
(Soya)



BOWL FOOD

Vegetarian

Classic Provençal ratatouille with crumbled vegan feta and
torn basil (vg)
(Soya)

Textures of mushrooms, garlic and thyme rosti,
cashew cheese (vg)
(Tree nut-cashew, sesame)

Caribbean vegetable jerk curry, rice and peas (vg)
(Celery, mustard)

Fish

Sriracha grilled king prawns, compressed mango
and sour apple salad
(Sulphites, dairy-milk)

Tuna ceviche, smoked tomato consume,
avocado and cucumber salad
(Fish)

Triple mac and cheese with lobster and prawn
(Gluten-wheat, dairy-milk)

Seaweed butter baked cod, pea and lettuce fricassee,
mustard potato cake
(Fish, dairy-milk, mustard)



BOWL FOOD

Meat

Crispy bang bang chicken, sriracha glaze, ranch dressing,
kohlrabi slaw
(Ground nut-peanut)

Barbecued lamb rump smoked crème fraîche,
aubergine and dukkha
(Dairy-milk)

Triple mac and cheese with pulled chicken
(Gluten-wheat, dairy-milk, crustacean)

Chilli Con Carne on a bed of wild rice with guacamole, soured
cream and tortillas
(Dairy-milk)

Pulled smoked chicken thigh, spicy sweetcorn salsa
and coriander
(Sulphites, gluten-wheat)

Crisp confit lamb shoulder, sweet potato, sugar snaps
and tomato ragu



BOWL FOOD

AUTUMN / WINTER

Vegetarian

Tofu, ginger, spinach and coconut curry, basmati rice (vg) (gf)

Grilled aubergine, vegetable relish, warm hummus (vg) (gf)

Conchiglie pasta, lentil mince, smoked Cheddar & panko crust

Mushroom stroganoff, whipped potato, gherkin & sour cream
(gf)

Cauliflower cheese & winter truffle bake (gf)

Chickpea & butterbean tagine, puffed grains

Fish

Crispy bang bang salmon, nutty rice, chilli peanut sauce

Grilled bass, crisp potato skins, crab butter

Szechuan tiger prawns, rice noodle, mango salad

Herb crusted cod, beetroot, new potatoes, crème fraîche

Grilled tuna, braised fennel, shallot puree, confit cherry vine
tomatoes

Marinated sea bass, pickled mustard seeds, fine beans, tomato
fondue



BOWL FOOD

Meat

Braised beef, horseradish mash, fine beans, caramelised shallots

Pulled sticky pork, roasted celeriac & apple

Confit chicken croquette, pancetta, pickled shallots, sautéed wild mushroom

Braised short rib lasagne, taleggio cheese sauce, crispy onion

Sweet and sour chicken, compressed pineapple, basmati rice
Chicken and ham pie, champ mash

Dessert

Earl grey panna cotta, lavender crème anglaise, green apple foam, brandy snap

Rich gingerbread & chocolate cake, juniper, marshmallow, poached pear (vg,gf)

Bakewell NY cheesecake caramelised almonds, winter berry compote

Giant velvet macaron, hazelnut mousse, red apple purée (gf)

Dark chocolate mousse, mulled wine curd, pistachio soil clotted cream ice cream (gf)