

food by
dish



Bowl Food Menu 2020

Food by Dish

Cold Bowl Food

Meat

Rare roast beef, poached new potato and turnips, rocket, horseradish cream cheese

Smoked coronation chicken, baby gem, curry mayonnaise, pickled radish, frisée, coriander

Spiced beef carpaccio, mizuna, feta, Kalamata olives, sun blush tomato

Shredded ham hock, tarragon, mustard, honey, piccalilli, burnt baby onions

5 spiced duck leg, grapefruit, watermelon, shiso salad, sticky cashews, coriander

Fish

Smoked trout, celeriac slaw, pickled celery, truffle cream cheese, celery cress

Cured and flamed salmon, beetroot tartar, scorched orange, beetroot tapioca

Tuna poke, lime, whipped avocado, pickled yellow pepper, puffed rice

Cod brandade, saffron tartar, crispy cod skin, parsley, potato crisp, malt vinegar salt

Spiced mackerel, mango yoghurt, tomato & shallot salsa, poppadum, mint

Vegetarian

Burnt rosary goats' cheese, citrus pickled radicchio, Kalamata olive relish, maple dressing

Smoked ricotta, spiced squash, crispy pumpkin seeds, sage cress, pumpkin seed oil

Herb quinoa, pickled broccoli stem, gherkin, poached and scorched pear, chervil

Jackfruit nicoise, confit jackfruit, new potato, green beans, cured egg yolk, lollo Bianco, French dressing

Giant cous cous, roasted sweet potato, pickled candy beetroot, feta, curry dressing



Hot Bowl Food

Meat

Beef featherblade, parsnip and potato puree, braised purple cabbage, crispy parsnip skin, beef jus, watercress

Chicken leg, tarragon mousse, charred broccoli, broccoli puree, crispy kale, brown butter

Lamb kofte balls, mint yoghurt, charred pitta, baby gem, celeriac slaw, mint cress

Pulled beef rib, sweetcorn chowder, chilli jam, charred leek, leek top powder

Smoked duck, roasted beetroot, caramel red chicory, red wine vinegar and blackberry dressing

Fish

Smoked Haddock and brown shrimp pie, spring onion mash, crispy shallots

Teriyaki salmon, tender stem broccoli, sesame carrot noodles, coriander

Crab and sweetcorn fritters, sweetcorn chowder, semi dry tomato, radish

Port glazed sea bass, wild mushroom orzo, crispy black cabbage, pickled shimeji

King prawn mac 'n' cheese, brioche crumb, chives, prawn shell emulsion

Vegetarian

Ruby beetroot gnocchi, pecorino sauce, pinenuts, rocket cress

Wild mushroom orzo, pickled shimeji, grana Padano crumble, white chocolate jelly, tarragon

Spiced paneer, lentil dahl, mango chutney, zaatar cracker, mint

Sweet potato falafel, roasted red peppers and ketchup, spiced houmous, lime sour cream

Red bean chilli, braised rice, tomato salsa, tortilla crisp

