

Bowl Food menu

Meat ~

Guinea Fowl, yuzu mayonnaise, kohlrabi remoulade
Braised Pork belly, ginger, lemongrass, kaffir lime, pak choi
Shoulder of Lamb, heritage carrot, spiced chickpea, sumac
Braised Beef brisket, heirloom tomatoes, green chilli, coriander

Fish ~

Miso glazed monkfish, pineapple and spring onion salsa
Cured and paté of Chalk stream trout, courgette, cucumber, dill oil
Seared scallop, giant couscous, watercress, verjus
Prawn dumpling, cauliflower, edamame beans, lime

Vegetarian ~

Romanesco broccoli, scheszwan & aubergine sauce, black sesame
Pea and mint spelt 'risotto', pickled shallot, rocket
Baba ganoush, salt baked beetroots, hazelnut, purple sprouting broccoli
Homemade ricotta tortellini, artichoke, tarragon

Desserts ~

Chocolate delice, raspberry, salted caramel popcorn
White chocolate bavarois, passionfruit, mango
Rhubarb cheesecake, pistachio, coco nibs
Yuzu lemon curd, blackcurrants, almond biscuit
Warm sticky toffee pudding

5+ dishes per person, minimum x12 diners

Please note, all ingredients are subject to availability, if an ingredient is unavailable a substitute will be made. Vegan and other dietary requirements available upon request.