

Bowl Food

Cold

Beetroot Cured Salmon, Pickled Cucumber Salad, Wasabi Creme Fraiche, Rye Cracker Shards
Sweetcorn Panna Cotta, White Dressed Crab Salad, Horseradish & Brown Crab Mayonnaise
Beetroot, Anchovies, Horseradish Creme Fraiche, Raddichio | V
Heritage Tomatoes, Goats Curd, Olive Oil, Sea Salt | V
Confit Garlic Hummus, Sun Blushed Tomatoes, Pesto, Crisp Bread | VE

Hot

“Shepherd’s Pie” Braised Lamb Shoulder Rillettes, Chantenay Carrots, Burnt Onion Puree, Minted Peas
Pork Tenderloin, Caramelised Apple & Celeriac Mash, Savoy, Cider & Wholegrain Mustard Sauce
Smoked Haddock Kedgeree Croquette, Chowder Velouté, Champagne Samphire
24 Hour Braised Beef, Horseradish Dumpling, Truffled Potato, Cavolo Nero, Jus
Piri Piri Aubergine, Butternut Squash Puree, Southern Fried Rice, Tenderstem | VE
Wild Mushroom Risotto, Parmesan, Creme Fraiche | V
Roasted Cauliflower With Cauliflower Kimchi & Pickled Raisins | VE

Sweet

White Chocolate & Raspberry Choux Bun, White Chocolate Sauce, Freeze Dried Raspberries | V
“Gin & Tonic” Lime Posset, Gin Soaked Sponge Cake, Condensed Milk Caramel, Bitter Lemon Crumble | V
Apple & Stem Ginger Crumble, Warm Spiced Creme Anglaise, Compressed Pickled Apples | V
Rhubarb & Custard Pavlovas, Crystallised Ginger & Fresh Mint | V
Limoncello Possets With Fresh Raspberries | V
Chocolate & Hazelnut Tiramisu Plant Pots, Orange Curd | V
Strawberry & White Chocolate Cheesecake Jars | V
70% Dark Chocolate & Miso Caramel Mousse, White Chocolate Soil | V

