

STREET FOOD

Hampshire trout ceviche, spring onions, samphire
Bacon double smashed burger, pickles, onion jam, cheese, aioli, mustard
Charred lamb, labneh, mint & shallot salata, flat bread
Frankfurter hot dog, smoky triple cheese sauce, ketchup, tobacco onions
Crispy fried chicken, slaw, fermented chipotle sauce, maize wrap
BBQ king oyster mushroom, sticky soy, coriander, steamed bao – VE
Graffiti aubergine babaganoush, smacked chilli cucumbers, pitta – VE
Baked Tunworth cheese, hash browns, truffle – V

BOWL FOOD - COLD

Torched mackerel, apple & mint salsa, chilli mayonnaise
Grilled prawns, raw courgette, mint, lemon, yoghurt dressing
Islington bresaola, Jersey royals, tarragon, lemon & parsley emulsion
English asparagus, stracciatella, fermented radish (*seasonal June – July*) – VE
Charred courgettes, fresh ricotta, mint, 'Two Fields' small batch olive oil – V
Salad of globe artichoke, basil, potato, SE1 rocket – VE
Marinated heritage tomatoes, pickled shallots, verjus, panzanella – VE

BOWL FOOD - HOT

Dorset blue lobster Mac 'n' Cheese, brioche gremolata
Hampshire trout belly, early potatoes, peas, lovage butter sauce
Newlyn hake, salt baked beets, sea purslane, radish, dill
Marinated Launceston lamb rump, heritage tomatoes & marjoram salad
24- hour Hereford short rib, pink fir potatoes, blackened leeks, tarragon oil
Parsley gnocchi, green sauce, smoked garlic, kibbled onion – VE
Charred broccoli, dulce seaweed & hazelnuts gremolata – VE

DESSERT BOWLS

Lemon posset, raspberries, shortbread
Tate coffee, 'Colombia Igualdad Mujeres Hombres' tiramisu
Gooseberry fool, ginger biscuits
Macerated Kentish strawberries, apple balsamic, basil – VE
Vanilla panna cotta, salted caramel, hazelnuts – VE
Elderflower poached Victoria rhubarb, cardamom & lemongrass syrup – VE

