

# BOWL FOOD

## Hot

Poached hake, braised lettuce, seaweed butter

Merguez filo roll, whipped feta, mint gel

Venison haunch vindaloo, Bombay potato, coriander cress

Gochujang overnight beef, slow cooked buckwheat, crispy Asian greens

Crispy corn chicken, TBK ketchup, salted cashew, corn purée

Summer vegetables, truffled cheddar, crispy kale, hazelnuts (v)

Woodland mushroom and chard tortilla, radish salad, salted walnut pesto (v)

Carrot noodles, masala tofu, crushed cashew, sweet and sour cucumber (ve)

Crispy plaice, parsley liquor, kale, broad bean hummus

Papa rellena, Creole sauce, spiced greens

## Cold

Lancashire cheese parcel, blackcurrant borscht, candy beet, herbs (v)

Sticky spianata beef, pico de gallo, crispy shallot, gem lettuce, honey Tabasco

Poached sea trout, compressed cucumber, samphire, whipped curds

Bayonne ham, tobacco onion, plum labneh

Pink prawn, Bloody Mary dressing, rye crisp crumb

Spanakopita, torched chard, pomegranate salad (ve)

Brandade of hake, smoked bacon, black miso dressing

Norfolk asparagus, whipped vegan cheese & seeds (ve) seasonal availability

## Dessert

Raspberry and hibiscus mousse, pistachio praline, orange crumble (ve)

Hot chocolate brownie, coffee and chocolate mousse, seeded Florentine (ve)

Poached strawberry and yuzu meringue, lemon shortbread (ve)

Passion fruit posset, cocoa nib crunch (ve)

Coconut, lemongrass and lime rice pudding, poached rhubarb (ve)

