

# Bowl Food Menu

## Autumn / Winter

### *Cold*

Thai peanut chicken, chicken satay, bean sprouts, carrot, cucumber, red cabbage, coriander, red quinoa and peanut dressing

Hot smoked salmon, baby potatoes, fine beans, English watercress, horseradish and dill dressing with deep fried capers

Curried wild rice salad, raisins, candied pecan nuts, baby spinach, coronation dressing and flaked smoked trout

Salt baked beetroot, creamed goat's cheese with truffle, pumpkin panacotta, pickled heritage carrots, cobnut crumble, parsnip cream (v)

Shredded beef, Asian noodle salad and crispy noodles

Hawaiian tuna poke, sriracha mayo and crispy shallots

Hawaiian caramelised aubergine poke with sriracha mayo and crispy shallots (V)

### *Desserts*

Cookie dough with malt vanilla ice-cream

Baked yoghurt with blackcurrants and winter fruits

Coffee Eton mess with blackcurrants and honeycomb

### *Hot*

Pork and chicken meatballs, lingonberry chutney, pickled cucumber, dill and veal gravy

Coq au cidre, caramelised baby onions, crispy pancetta, leeks, button mushrooms, savoy cabbage and creamy mashed potatoes

Sumac rubbed BBQ lamb, pomegranate glaze, fresh herbs, hummus, pomegranate, preserved lemon couscous, harissa dressing

Jerk hake fritters, pepper and pineapple fried rice, sweet potato, black beans and spicy habanero sauce

Panko fried chicken katsu, steamed sushi rice, sesame dressed cabbage and seaweed salad, tofu yakitori, togarashi and pickled ginger

Malai kofta, potato and tofu dumplings with creamy tomato and turmeric, Himalayan rice, papadum and onion bhaji (V)

Portobello steak, sweet potato fries, avocado chimichurri, haloumi and nut crumble (V)

Pineapple and spinach curry and clove spiced rice (V)

Lemonade battered fish and chips, tartar sauce, pickles

*Some of our foods contain nuts, seeds and other allergens. Please speak to a member of staff for more information.*