

# Bowl Food Menu

## Spring/Summer 2022

### *Cold*

Vietnamese beef salad, baby spinach, vermicelli noodles, Asian vegetables in a soya, lime & chilli dressing, roasted nut crumb

Roasted coronation chicken, romanesco salad, pickled grapes, sun blushed tomato & burnt butter almonds

Buddha bowl with chicken satay, quinoa, pickled red cabbage, kale, fresh herbs topped with carrots, cucumber, crispy onions, kimchi & spicy chilli sauce

Hot smoked salmon tataki, roasted sweet potatoes, edamame beans, truffle & miso dressing topped with sweet potato crisps

Buddha bowl with miso aubergine & feta, quinoa, pickled red cabbage, kale, fresh herbs topped with carrots, cucumber, crispy onions, kimchi & spicy chilli sauce (V)

Burrata, heritage tomatoes, basil pesto, olives, balsamic pearls, parmesan croutons (V)

Teriyaki king oyster mushroom Japanese rice bowl, pickled cucumber, carrot, ginger, radish, crispy onions & goma dressing (VE)

Mixed summer peas & freekah, vegan feta, minted lemon dressing, bombay spiced seed mix (VE)

### *Hot*

BBQ chicken tandoori, butter sauce, basmati rice, pomegranate, coriander & wheat crisp

Korean popcorn chicken, pickled vegetable slaw & gochujang BBQ Sauce

Thai roast lamb, smokey aubergine, sticky rice, mint & cashew relish

Blackened pork belly, crispy crackling, 3 way corn, jalapeno jam & corn shoot

Nordic salted cod, parsley root & potato puree, spring greens, pickled chestnut mushrooms, sorrel butter & crispy rye crumbs

Beer battered fish & chips, mushy peas, tartar sauce

Beer battered tofish & chips, mushy peas, tartar sauce (V)

Rajma bombay red kidney bean curry, fresh lime, ginger, red onions, coriander basmati rice & mini poppadom (VE)

Smoked jerk tofu, rice & peas, lime, mango, burnt corn salsa, jerk BBQ sauce (VE)

### *Desserts*

Apple & rhubarb cobbler, rhubarb ice cream & crisp

Baked lemon cream, white chocolate dulce de leche crumb, raspberry sorbet

Chocolate raspberry & coffee macaron nougat

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