

BOWL FOOD MENU

AUTUMN/WINTER 2026-2027



COLD

Hot smoked salmon, jersey royals, fennel & dill emulsion, roe & samphire

Smoked duck & orange tartare, gochujang slaw, smacked cucumber & whipped honey tofu

Seared tuna with a watermelon carpaccio, minted courgettes & and a chilli yuzu, sesame dressing, kaffir lime & crispy onions

Burnt Peach & baked goat cheese, mint, smoked tomatoes, pickled silver skins onions & honeycomb crumb (V)

Coconut and paneer dahi Chana Chaat (V)

Thai asparagus gazpacho, cucumber & green pepper brunoise, crispy wild rice (VE)

BBQ butternut squash ribs, smoked Oaxacans salsa, guacamole & crispy quinoa (VE)

HOT

Bengali battered cod, mango chutney emulsion, masala chips & curry ketchup

New Orleans popcorn chicken, creamed polenta with a bourbon infused tomato & corn relish

Keralan prawn Curry, Beetroot Thoran, fragrant rice, papadum crumb

Caribbean lamb curry, allspice mashed sweet potato, & crispy red kidneys beans

Pan fried gnocchi , sausage and fennel ragu, parmesan and black pepper crisp

Classic East London pie & mash with liquor & vinegar jelly

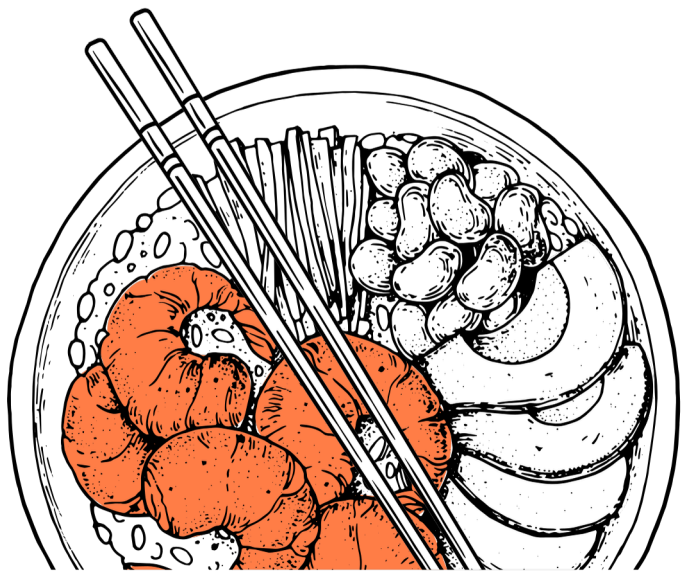
Bengali nori tofish, mango chutney emulsion, masala chips and curry ketchup (VE)

Black lentils & chickpea harira, harissa sweet potatoes, tempura aubergine, preserved lemon labneh & spicy lentils crumb (VE)

DESSERTS

Chocolate Basque cheesecake, caramelised white chocolate & Maldon salt ice cream, fresh raspberries, raspberry cloud & jelly (V)

Espresso crème caramel, golden & green kiwi, dark chocolate caraques & pine kernel praline (VE)



Some of our food contains allergens. Please speak to a member of staff for more information.

The **BREWERY**

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