Bowl Food

Vegan and Vegetarian
Grilled artichoke and broad bean hummus, sumac, castlefranco, black garlic (c) (vg)
Watermelon, cucumber, pickled radish, white miso dressing, toasted hazelnut (c) (vg)
Wildfarmed seasonal tortelloni, charred hispi cabbage, walnut and parsley dressing, toasted buckwheat (v)
Buckwheat beetroot risotto, sweetcorn fritter, tarragon mascarpone, chive oil, land cress (v)

Fish
Camden Hells-battered cod cheek, triple-cooked chips, lovage pea purée, tartar sauce
White crab beignet, pickled fennel, compressed apple, wild garlic emulsion, bronze fennel
Soy honey-glazed sea bream, charred bok choy and broccoli, pickled ginger, lotus crisp
Soused herring, pink fir potato, pickled cucumber, horseradish créme fraiche, chives oil (c)
**Bowl Food**

**Meat**
Crisp fried buttermilk chicken, sweetcorn ragu, roasted red peppers, coriander cress
Tonkatsu, Asian slaw, black sesame, spring onion
‘Nduja arancini, courgette purée, red pepper fondue
Crispy duck leg, watermelon, black radish, black sesame, soy dressing (c)

**Dessert**
Passion fruit and raspberry layered cake, passion fruit gel, freeze dried raspberry
Chocolate mousse, morello cherries, hazelnut (ve)
Banoffee pie, chocolate shards, graham cracker crumb
Assorted choux buns
Buffet

Vegan and Vegetarian
Roasted carrot, spiced blackened cauliflower, braised puy lentils (vg)
Squash and ricotta tart, pickled heritage carrot salad, hazelnut salsa verde (v)
Orzo pasta, red pepper pesto, baby mozzarella, basil

Fish
Sea bream fillet, buttered French beans, puy lentils, pickled shallots
Haddock and prawns fish cake, new season potato, caper and dill dressing
Soy and honey-glazed sea trout, tenderstem broccoli, baby spinach, toasted pine nuts

Meat
Slow-cooked pork belly, kale and carrot slaw, hazelnut, charred spring onion
Honey-glazed chicken thigh, tenderstem, pomegranate, couscous
Slow-cooked lamb shoulder, harissa glaze, baby spinach, mint salsa verde

Starch, Vegetables and Salads
Roasted baby new potatoes, grape must, caramelised shallots, flat parsley (vg)
Summer vegetable salad – snow peas, baby spinach, French beans, lemon scented dressing, chives (vg)
Fregola, roasted aubergine, piquillo peppers, torn basil (vg)

Dessert
Seasonal fruits Eton mess, baked plum, black pepper meringue, lemon balm (vg)
Apricot and almond tart, apricot glaze, rosemary
Lavender-poached pear, basil mascarpone, salted hazelnut crumb