

# BOWL FOOD



# 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 crème fraîche, 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



# 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