

# Bowl food

(min.order 20 people)

4 bowls - £28.50pp

6 bowls - £33.50pp

## Meat

Chinese Sichuan pepper poached chicken & shiitake mushroom salad (GF)

Gratinated beef shin mac & cheese, truffled mousseline & rich beef reduction (GF)

Smoked ham hock & black bean feijoada, bitter orange & coriander salad (GF)

Serrano ham coquiuetas, chilli salsa & lime mayonnaise

Jerk corn-fed chicken drumsticks, rice & peas & callaloo (GF)

Roasted Romney Marsh lamb shoulder & minted lettuce shawarma (GF)

## Fish

Squid ink risotto, crispy calamari & grilled lemon (GF)

Hokkaido-style torched salmon & sesame-marinated spinach donburi with tsukemono pickles (GF)

Plaice goujons, tartare sauce & shoestring fries (GF)

Spiced cod marsala biryani, coconut yoghurt & coriander (GF)

Old Bay-spiced fritto misto of squid, prawn & mussel, with remoulade sauce (GF)

Salmon fish cake, poached egg & hollandaise sauce

## Vegetarian /Vegan

House-made kimchi & fermented radish salad, shredded nori (VG) (GF)

Fried aloo gobi salad with spiced thick yoghurt & kachumber salsa (VG) (GF)

Dukkah roasted delicata pumpkin, ajo blanco, dill oil & lemon zest (VG) (GF)

Cajun cornbread & smoked tempeh collard greens (V)

Creamed & roasted corn, crispy fried bocconcini & roasted garlic oil (V)

Wild herb quinotto with smoked heirloom carrot & chimmi churri (VG) (GF)

## Dessert

Pistachio Crème Brulee, lemon shortbread (V)

Sticky Toffee served with toffee sauce (V)

Apple & blackberry crumble served with vanilla custard (V)

