

FUNTHYME

dining & events

SMALL PLATES, BOWLS AND STREET FOOD MENU

AUTUMN/WINTER 2018

COLD SMALL PLATES

Roast and raw fennel salad with blood orange, mozzarella and dill (v -vg available)

Roast heritage carrots with beetroot labneh, chermoula and black sesame dukkah (v -vg available)

Hot smoked salmon with celeriac remoulade, rye wafer and dill pickles

Prawns '*in saor*' - marinated with slow cooked onions, sultanas, pine nuts and white wine vinegar

Cobble Lane Cured charcuterie, pickled quince and picos de pan

Coronation chicken, watercress, pickled grapes and almonds

WARM BOWLS

Malay beef rendang, rice and achar pickles

Lamb, dried lime and split pea tagine with zhoug

Milk braised pork ragu with orecchiette, crispy sage, parmesan and lemon zest

Saffron, lemon and parmesan risotto with shaved chestnut mushroom (v)

Chilli paneer with basmati rice and coconut chutney (v)

Fried salt cod with skordalia and parsley crumb

STREET FOOD

Buttermilk fried chicken with pickled watermelon and habanero salsa

Jerk pork, rice n peas and fried plantain

Aged beef and bone marrow sliders with jack cheese, ketchup and mustard

Raclette – new potatoes, melted raclette cheese, cornishons and Bayonne ham (v available)

Baja fish tacos with jalapeño crema, pickled red cabbage and Valentina hot sauce

Mumbai chilli cheese toasties (v)