

BOWLS AND STREET FOOD MENU

AUTUMN / WINTER

BOWLS

VEGETARIAN AND VEGAN

Burrata, black figs, walnut and honey

Delica pumpkin, variegated kale, pumpkin seed salsa macha (vg)

'Patatas Bravas' crispy confit potato, bravas sauce, aioli (v)

Slow roasted beetroot, ajo blanco, blood orange, marcona almonds (vg)

FISH AND SEAFOOD

Miso black cod donburi, ponzu and shisho

Frito misto of cod, prawns and squid with roasted lemon aioli

Roasted pollack, tamarind and tomato curry, crispy fried potatoes, coriander and onion

Sicilian red prawn, orzo, saffron and tomato

MEAT

Korean pork belly, cucumber kimchee, shiitake mushrooms

Chicken katsu, rice and Japanese pickles

Braised beef feather blade, red wine jus, smoked mash, crispy onions

Sri Lankan chicken curry, rice, coconut sambal

STREET FOOD / LATE NIGHT SNACKS

Buttermilk fried chicken, buffalo hot sauce, blue cheese and celery

Fish finger 'hot dog' with tartare sauce, mushy peas and brioche bun

Jerk chicken & chips, coleslaw

Sweet potato and black bean tacos with jalapeño crema, pickled red cabbage and hot sauce (vg)

Porchetta roll with salsa verde

Fried chicken bun, japanesse cabbage slaw, miso mayo, coriander relish pickles

Tahini fried tofu bun, rainbow slaw, vegan mayo and hot sauce (vg)

Mumbai chilli cheese toasties (v)

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

Samosa chaat with tamarind, coconut yoghurt, pomegranate and sev (vg)

Truffled mac & cheese

SOURDOUGH FOCACCIA PIZZAS

Mortadella, burrata, muscat grapes

Tomato, basil, buffalo mozzarella

Calabrian salami, black olives, tomato

SWEET

Dark chocolate mousse with olive oil and hazelnut crisp

Miso caramel bread & butter pudding, jersey cream

Sticky toffee pudding, clotted cream

Coffee meringue, orange mascarpone, dates and coffee syrup