

BOWLS AND STREET FOOD MENU

WARM BOWLS

Lamb kleftiko, olive oil potatoes and oregano
Frito misto of hake, prawns and squid with roasted lemon aioli
Roast chicken with wild mushrooms, mustard and tarragon cream and shoestring fries
Slow cooked beetroot, apricot & chilli dressing and parsnip crisps (vg)
Tenderstem and purple kale tempura, togarashi and vegan miso mayo (vg)
Beef shin bourguignon, confit garlic mash
Pumpkin gnocchi brown butter, smoked parmesan & sage (v)
Fried cod cheeks, romesco sauce and charred spring onion
Seafood rice, saffron aioli
Feather blade beef rendang, jasmine rice
Venison, red wine and chestnut ragu, fried ciabatta and gremolata
Spiced roasted cauliflower with butterbean hummus, pickled golden sultanas, crispy capers and almonds (vg)
Crispy pork belly with chilli oil & pak choi

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)
Kimcheese toasties (v)
Mumbai chilli cheese toasties (v)
Aged beef and bone marrow sliders with American cheese, ketchup and mustard
Aloo chaat - spiced fried potatoes, chickpeas, tamarind, yoghurt, pomegranate and sev (v)

CHRISTIANS SOURDOUGH FOCACCIA PIZZAS

Mortadella, burrata, muscat grapes
Tomato, basil pesto, buffalo mozzarella
Calabrian salami, black olives, tomato

SWEET

Dark chocolate mousse with olive oil and hazelnut crisp

Sea salted caramel brownie with crème fraîche

Miso caramel bread & butter pudding, jersey cream

Hazelnut & ricotta cake, crème fraîche

Fried apple pie with saffron custard

Seasonal Eton Mess