

Bowl Food

Hot

Middle Eastern Roast Lamb

Pulled lamb shoulder, harrisa hummus, garlic yogurt, Lebanese flat breads & morrocan cous cous

Jerk Chicken

Grilled chicken thigh with a homemade jerk marinade, coconut & fresh green pea rice & pineapple salsa

Beef Short Rib and Ale Pie

Braised beef short rib in a rich ale sauce with wild mushrooms served with buttered pomme purree

Fish & Chips

Battered cod, skin on hand cut chips, sea salt & malt vinegar, garden peas & tar tar sauce.

Seared Scallops + £4 pp supplement

Seared scallops (x2 pp) with cep butter, lardons, capers finished with lemon breadcrumbs

Grilled King Prawns with Squash & Truffle

Grilled king prawns with truffle gnocchi, butternut squash velouté & shaved parmesan

Smokey Sweet Heritage Vegetables (VG)

Charred baby heritage vegetables with smoked almond pesto, crispy kale & beetroot served with macadamia nut dressing

Wild Mushroom Curry *mild* (VG)

Authentic methi murgh mushroom curry served with Bombay rice, papadums & mango chutney

Cold

Summer Burrata & Tomato Bowl (V)

Isle of wight British tomatoes dressed with chardonnay vinegar, burrata cheese, sourdough crumb & green olive tapenade.

Lebanese Salmon & Cauliflower

Flaked roast salmon, tahini & lemon dressing, roasted cauliflower & red onion and fresh mint & pomegranate

Chicken Caesar Salad

Grilled chicken thigh, classic Caesar dressing, red baby gem, sourdough, parmesan & pickles

