



Rhubarb.

EVENTS

# Bowl Food

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## Served hot

Sticky beef, parsnip mash & Jerusalem artichoke chips

Boeuf bourguignon, slow-braised beef, pommes mousseline & rich Bordeaux jus

Beef fillet, truffled pommes purée & asparagus

Chargrilled lamb rump, spiced aubergine, minted yoghurt & flatbread

Spicy chorizo, white bean & tomato salad

Pad Thai noodles, with beef or chicken, Asian vegetables, roasted peanuts & bean sprouts

Roast chicken, Jerusalem artichoke purée, truffle butter & crisp sage leaves

Guinea fowl, spring vegetables, caramelised cipollini onions & crisp pancetta

Rare grilled tuna, slow-roast tomatoes, white beans & salmoriglio

Teriyaki salmon fillet, pickled beansprout, cucumber & Asian cress salad

Seabass fillet, artichokes & white wine

Smoked haddock risotto & poached Burford brown egg

Baked layered aubergine, potatoes & peppers in a rich tomato sauce & goat's cheese

Seasonal risotto:

Autumn : Wild mushroom, truffled baby leeks & reggiano

Sweet potato falafel, cauliflower couscous, tahini & yoghurt

Pumpkin soufflé & warm wild mushroom salad

Cheese soufflé & Waldorf garnish

Charred & hay-baked vegetables, house ricotta & pesto

## Served cold

Thai beef salad, green mango, papaya, roasted peanuts with hot & sour dressing

Salade Parisienne, rare roast beef, winter leaves, new potatoes, artichokes, cornichons & parsley

Beef carpaccio, globe artichokes & winter truffle

Salt beef pastrami on rye, Russian dressing & coleslaw

Hay-smoked ham hock, green beans, apple & walnuts

Warm confit duck, endive, new potatoes, fine green beans with a walnut & sherry vinegar dressing

Salmon pokē & a classic shoyu sauce with black rice, pickled cucumber & seaweed

London gin & tonic cured salmon, cucumber & horseradish crème fraîche

Red mullet ceviche, ras al hanout & pomegranate jewels

Prawn cocktail & bisque mayo

Cornish crab, apple, kohlrabi & brown crab mayo

Prawns, citrus fruits & spicy avocado

Crab salad, avocado, citrus fruits & shaved fennel

Burrata, fine green beans, sun-blushed tomato, parmesan frico & truffled vinaigrette

Winter salad, bitter leaves, goat's cheese, roasted hazelnuts, apple crisps & blackberry balsamic

Baby spinach, English pea, asparagus tips & goat's cheese salad

Insalata Caprese, buffalo mozzarella, heritage tomatoes, fresh basil, rocket & aubergine

Aromatic couscous, dried fruits, toasted almonds, sweet spices, coriander & spring onions

Superfood salad, black & white quinoa, broccoli, avocado, beetroot, cucumber & cherry tomatoes

Ramen salad, shredded Asian vegetables, cucumber, edamame, egg noodles & bean spouts

Textures of beetroot, goat's cheese brûlée, celery & hazelnut praline vinaigrette

Summer garden, English pea panna cotta, heritage vegetables, edible soil, goat's cheese & wild shoots