BOWL FOOD MENU

Select four bowls

Cold

Spinach & kale falafel grains, beetroot VEG
ancient grains, beetroot & horseradish hummus,
avocado, spring onion

Burrata VEG
heritage tomato, caper, Kalamata olive, focaccia crouton

Coronation smoked tofu V NGCI
lamb’s lettuce, sultanas, toasted almonds, spiced plant-based
vegan mayo

Chicken Caesar

gem lettuce, Berkswell cheese, free-range egg,
sourdough croutons, Caesar dressing

Asian prawn salad NGCI
rice noodles, sprouting broccoli, ginger, pickled radish,
ponzu dressing

Chalk Stream trout rillettes
pickled cucumber, shaved fennel, Braeburn apple

Turmeric roast cauliflower VEG
caramelised onion petals, lemon tahini, pomegranate seeds,
pickled chilli

Hot

Cauliflower & chickpea curry V NGCI
brown rice, preserved lemon, coriander & pickled red onion salad

Bangers & mash
mini pork & sage sausages, mash, crushed peas, East coast IPA beer &
Bovril braised onion gravy, crispy onions

Chicken teriyaki
steamed jasmine rice, wilted greens, spring onion, sesame

V - Vegan  VEG - Vegetarian  NGCI - Non-gluten containing ingredients
Risotto V NGCI
pea, courgette & mint, plant feta

Root vegetable tagine V
slow cooked Moroccan spiced vegetables, chickpeas, herb couscous, crisp kale, preserved lemon & black onion seeds

Miso & mirin roast aubergine bao bun VEG
pickled vegetables, tamarind, crispy onion

Paella
Suffolk chorizo, mixed seafood, grilled peppers, saffron aioli, lemon

Dessert
Cheesecake
brown butter & Hobnob biscuit crumb, salted caramel, toffee popcorn crumble

S’mores brownie
warm caramel, brownie, marshmallow

Crème brûlée
lime, shortbread

Chocolate mousse V
blueberry compote, thyme

Eton mess NGCI
meringue, English double cream, mixed summer berries, white chocolate

Additional bowl £8.50 per person