



CHURCHILL WAR ROOMS

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 rilette
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



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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