



Bowl Food Menu

Mini meals, starter sized portions. Guests can enjoy a variety of five different bowl options.

Please select five choices, to include a minimum of one hot vegetarian option and one cold option.

Hot options

Vanilla braised belly of wild boar, spiced apple compote, pork popcorn

Coal fired dry aged fillet of Dexter beef, wild mushroom and sage polenta, port essence

Butter roasted sea scallops, braised chicory, sweetcorn purée, cumin foam

Charred magret duck sausage, caramelised plum, white bean cassoulet

Crispy salt and pepper squid, Szechuan vegetables

Chinese braised oxtail of beef, pak choi and ginger

Bloody Mary linguine grilled chicken, green olives and Parmesan breadcrumbs

Slow braised shoulder of lamb tagine, spiced orange cous cous

Fragrant Thai green chicken curry, jasmine rice

Spinach and ricotta ravioli, roast pumpkin and sage velouté (v)

Chicken, tiger prawn and chorizo paella

Roast pork Italian meatballs, pappardelle and sweet pepper ragu

Cold options

Oak beef salad, Dan Dan noodles

Spiced salmon, haricot beans and quail egg

Smoked chicken, honey roasted figs, clementine dressing, toasted pine nuts

White crab meat and cucumber salad, pickled ginger, wasabi crème fraîche

Red quinoa, organic bean shoots, fried tofu, red pepper dressing (v)

Rocket mint, buffalo mozzarella, oven roast tomatoes, prosciutto (v)

Seared tuna, Asian slaw, peanut and tamarin dressing