



Signature seasonal bowls

COLD

Chargrilled artichoke & summer veg topped with aged balsamic, heritage tomato crisps (vegan)

Goats' curd mousse, toasted cashew crumb, candy stripe carpaccio, black olive soil (v)

Beetroot mousse, shaved candy beetroot, pickled golden beetroot, feta crumble (v)

Chilli prawns with glass noodles, crunchy Asian salad

Sea bass ceviche with red onion, mango, lime & coriander leaves

Chorizo Scotch egg, paprika slaw, Cajun mayonnaise dollop

Smoked chicken with a chilli, papaya & mango salad

HOT

Thai red curry, braised saffron rice, mango salsa, coriander salad (vegan)

Crispy fried falafel, summer squash & cumin purée topped with chilli jam (vegan)

Courgette, mint & lemon risotto with a warm broad bean, chilli & truffle salad topper (v)

Tandoori marinated salmon, cucumber, radish, asparagus & petal salad

Seared cod fillet, minted new potato cake, pea purée, sea samphire

Pan-seared duck, crunchy apple remoulade, watercress

Southern-style pulled pork, crunchy rainbow slaw