

Bowl Food Menu Served 13 Sep – 19 Nov

Please select two mains and one dessert for guests to share

Mains

Pulled shoulder of lamb • jumbo Moroccan cous cous (D)

Masala spiced duck • saag aloo (G,D)

Persilade king prawns • farfalle pasta (D)

Curried breadfruit • steamed rice (Ve)

Wild mushroom gnocchi (V)

Desserts

Yuzu and strawberry Eton mess
Chocolate fondant and hazelnut praline
Apple crumble and vanilla custard

(V) Suitable for vegetarians. (G) Gluten Free. (D) Dairy Free. (Ve) Suitable for vegans.

(Ga) Gluten Free available. (Da) Dairy Free available.

Please advise us of any dietary requirements at least two weeks prior to your event.

Please note: menus are subject to change according to availability of seasonal ingredients.

This menu is only available for groups of 20+.