



**Bowl Food Menu**  
Spring Summer 2016

## HOT DISHES

### Meat

Coq au vin with parsnip mash, forest mushrooms

Thai green chicken curry with jasmine steamed rice

Chicken Danask with pilaff rice and mini poppadum's

Lancashire hot pot with rösti potato

Lamb slithers in damson with chervil root puree (£0.50 supplement)

Shepherd's pie with duck confit

Steak and kidney pie with creamed potato and parsley liquor

Free range pork casserole with a herbal barley risotto

Beef and Monterey Jack slider with caramelised peppers, romaine lettuce

Ravioli of lamb with goat's cheese, peas with basil jus (£0.50 supplement)

Soft duck egg with chorizo, crushed new potatoes and romesco sauce

Roast baby chicken with wild garlic risotto

Chicken rice noodles with a tamarind, lime and palm sugar dressing, dried salted shrimp,  
chilli flakes and egg

Hay baked lamb with baba ganoush, goats curd and Kalamata olive

Free range confit pork belly with parsnip root puree, toasted seeds, fermented apple and a  
beer jus

**Fish**

Create smoked seafood pie, gratin with parmesan and butter breadcrumbs

Teriyaki salmon and prawn Udon noodle stir fry with mushroom soy

Seared Cornish mackerel with gooseberry chutney, rye tuille and a lemon sesame dressing

Griddled sea bass Niçoise salad, olive oil vinaigrette (£0.50 supplement)

Salted cod beignet, casserole of beans, chorizo, sweet peppers, smoked paprika and parsley, served with aioli

Sole tortellini, brown shrimp, charred leek and bisque

Liquorice monkfish with shaved heritage beetroot, horseradish and capers

Seared scallops with apple, truffled cauliflower, black pudding and roe vinaigrette (£0.50 supplement)

Langoustine and shrimp pot au feu with heritage vegetables and rouille (£0.50 supplement)

**Vegetarian**

Wild mushroom risotto with shaved parmesan, rocket and truffle

Asparagus, pea and broad bean risotto with parmesan and basil butter

Tagliolini pasta with French and broad beans, rocket, pecorino and Spinach sauce

Roasted heirloom tomatoes, red onion and goats cheese tartlet with avocado salsa Verde

Baked Gruyere cheese and grain mustard soufflé with glazed parmesan sauce

Poached duck egg, asparagus mayonnaise, grilled asparagus and sourdough croutons

Agnolotti with Fontana, asparagus, peas and broad beans with a lemon cream sauce

Chan masala with pilaff rice and riata

## **COLD DISHES**

### **Meat**

Roast aged beef, celeriac rémoulade and rocket salad

Ibérico ham, fresh peas, smoked almonds, cucumber relish with compressed melon and herb salad (£0.50 supplement)

Air dried and salted beef with grilled artichoke, asparagus, truffle cream and Tête de Moine

### **Fish**

Herb cured loin of salmon, asparagus and radish salad with avocado and wasabi dressing

Yellow fin tuna, pickled cucumber and tomato salad with avocado puree and a ginger dressing

Brixham crab with lime with a gazpacho dressing and forage leaf salad

Miso crusted tuna with roast citrus, Asian greens and cashew puree

### **Vegetarian**

Glazed Parmesan brûlée with a celery, baby gem and walnut salad in a herb dressing

Buffalo Mozzarella with a heritage tomato and watermelon salad and basil granite

Watermelon, Galia melon, Feta and basil salad with chilli, lime and mint dressing

Parmesan brûlée with celery heart, scorched baby gem and a walnut dressing

## PUDDINGS

Baked Bourbon vanilla cheesecake with fresh strawberry compote

Warm banana toffee crumble with vanilla pod ice cream

Raspberry crème brûlée with pistachio praline

Lychee, berry and mint jelly with Pimm's sorbet

Dark chocolate fondant with strawberry jam ice cream

Vanilla and blackberry cremeux with pickled blackberries, blackberry jelly and candied citrus peel

Seasonal fruit and berry tart and Mascarpone cream

Bavarian cream with a citrus and passion fruit compote and traditional butter shortbread

Apricots with honey and thyme, caramelised apricot ice cream, lemon mascarpone and a pistachio biscotti

Baked bitter chocolate with salted caramel, roast peanuts, malted ice cream

Buttermilk panna cotta with verbena berries and sweet cress

Elderflower trifle with Madeira sponge, elderflower jelly, lemon custard, raspberries and toasted almonds slithers