# SMALL PLATES \& BOWL FOOD MENU 

Please choose four savoury \& two sweet options: $£ 55.00$ per person

SAVOURY
Gin Cured Salmon with Fennel Cream, Blinis and Caviar Turkish Spiced Lamb, Moutabel, Tabbouleh * Selection of Seafood Ceviche - Acapulco or Nikkei or Leche De Tigre *** Smoked Duck Breast, Asian Sesame Slaw, Tamarind Dressing * ** Charcuterie Cones - Selection of British Cold Cuts ***
Prawn Thai Red Curry, Ginger, Spring Onion, Coconut rice ***
Beef Burger on Black Bun, Aged Cheddar, Lettuce, Pickles
Breaded Cod, Triple cooked Chips, Tartare Sauce ** Grilled Vegetable Burger on Seasame Seed Bun with Grilled Halloumi, Hummus, Red onion compote Chicken Yakitori, Asian Sesame Slaw* **
Grilled Lamb Chops, Peas, Pancetta, Mint Garlic Yoghurt* Sesame Prawn Toast, Kewpie Mayo, Katsuobushi ** Duck Cassoulet, Garlic Herb Panko** Spiced Berlotti Bean, Coconut Foam *
Aubergine 'Chips', Miso Caramel, Peanut \& Sesame** Truffled Gnocchi, Fontana Cheese, Pancetta, Mushroom Dust

## SWEET

Dark Chocolate Crème Brûlée, Peanut Butter Parfait, Cookie Crumble
Chocolate \& Vanilla Fondant, Banana \& Rum Ice Cream Passion Fruit \& White Chocolate Cheesecake, Elderflower Jelly Peach Panna Cotta, Coconut Sorbet \& Ginger Biscuit Strawberry \& Mint Tiramisu Chocolate Biscuit Crunch Bitter Lemon Tart Clotted Cream Fresh Raspberry Seasonal Fruit Skewer, Raspberry Coulis

Gluten Free *<br>Dairy Free **

If you have any dietary requirements or are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance when selecting food items. All prices include VAT at the current rate. A discretionary $12.5 \%$ service charge will be added to all beverage.
Please note that our products are seasonal and menus are subject to change due to weather conditions.

