

# BOWL FOOD MENU

## HOT BOWL FOOD

### MEAT

Pan-seared duck with crunchy apple remoulade & watercress

Southern-style pulled pork with crunchy rainbow slaw

Tandoori grilled chicken, red cabbage & fennel slaw served with a mint yoghurt  
Chicken & roasted red pepper roulade, sun-blushed tomato mash, topped with basil  
pesto Mini lamb kofta with a cool mint dressing, tabbouleh & pomegranate salad

Thai red chicken with Buddha lemon rice, mango salsa & coriander salad

### FISH

Tandoori-marinated salmon with a cucumber, radish, asparagus & petal salad

Harissa-dusted sea trout, quinoa tomato salsa salad topped with crispy trout skin

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

Seared crispy sea bream, quinoa & chorizo salad

Crispy fried king prawns, edamame beans & soy salad topped with pickled ginger Seared  
sea bass with a zested risotto & English asparagus

### VEGETARIAN

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

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

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

Lemon & thyme potato rösti, sherry-poached fig & goat's cheese

Chickpea & cumin sliders with feta crumble & chilli jam

Truffle mac & cheese topped with shredded red peppers

 **CAMM & HOOPER**

Menu available April to August | Menus are subject to change

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## COLD BOWL FOOD

### MEAT

Chorizo Scotch egg, paprika slaw & Cajun mayonnaise dollop  
Grilled lemon & thyme chicken with pea, broad bean, mint & truffle oil  
Tea-smoked duck with Asian slaw & quinoa crumble  
Thyme-roasted chicken, baby gem salad, Parmesan crisp  
Smoked chicken with chilli papaya & mango salad  
Ham hock with minted summer pea mousse & truffle dressing

### FISH

Beetroot & gin-cured sea trout, matchstick apples radish & yoghurt slaw  
Blowtorched celery salt mackerel, horseradish crème fraîche & grilled asparagus Smoked  
mackerel Scotch egg, shaved fennel slaw & red vein sorrel salad  
Sea bass ceviche with red onion, mango, lime & coriander leaves  
Orange blossom-cured salmon, cucumber relish, asparagus & petal salad  
Lime & sesame-crusting tuna, spicy puy lentils, mango purée & coriander

### VEGETARIAN

Chargrilled artichokes & summer vegetables, aged balsamic & heritage tomato crisps (ve)  
Beetroot mousse, shaved candy beetroot, pickled golden beetroot & feta crumble  
Basil-marinated halloumi, heritage tomato & red basil salad  
Thyme-roasted summer squash, summer orzo pasta salad & smoked aubergine caviar  
Goat's curd mousse, toasted cashew crumb, candy stripe carpaccio & black olive soil  
Minted pea Scotch egg, grilled asparagus & truffle lemon dressing

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# BOWL FOOD MENU

## DESSERT BOWL FOOD

Piña colada, coconut mousse, caramelised pineapple, rum gel & toasted coconut (ve)

Warm raspberry brownie, chocolate craquelin & vanilla cream

Chocolate crèmeux, passion fruit curd & Oreo crumble

Lemon curd choux buns, white chocolate dip & raspberry powder

White forest: matcha blondie, cherry gel, vanilla & kirsch cream, cocoa crumble

Elderflower & gooseberry cream with lime-dusted meringue kisses

Pimm's-spiked jelly with English berry scatter & edible petals

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