BOWL & GRAB FOOD



ONE
DINING

MENU

BOWL & GRAB FOOD

MEAT
Served warm

Crispy Pork Belly
Apple and wasabi relish, noodle salad

Chicken Coq au Vin
Potato purée, smoked bacon, pearl onion, Portobello mushroom

Thai Red Duck Curry
Coconut rice, choy sum

Venison Ragu
Saffron & herb pappardelle, lemon gremolata

Oxtail Croquettes
Horseradish risotto, black garlic & truffle aioli, watercress

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FISH
Served warm

Salmon Tikka
Spiced saag aloo, coriander, yoghurt

Lemon & Chilli Prawns
Prima verde risotto, parmesan tuile

Spiced Crab Cakes
Green slaw, sriracha mayonnaise

Grilled Halibut
Crab rarebit, samphire, lobster sauce

Lemon & Herb Crusted Cod
Warm tartare butter sauce, wilted spinach, pea purée

VEGAN & VEGETARIAN
Served warm

Tomato & Basil Orzo (VG)
Wilted spinach, salsa verde

Cacio e Pepe Gnocchi (V)
Basil, chilli crisp

Crunchy Cauliflower (V)
Orange glaze, slaw, roasted hazelnuts

Thai Red Vegetable Curry (VG)
Coconut rice, bok choy

Mexican Three Bean Chilli (VG)
Guacamole, sour cream, tortilla crisps



ONE DINING

BOWL & GRAB FOOD

MEAT
Served chilled

Hoisin Duck Salad
Cucumber, watercress, crispy pancake

Peri-Peri Chicken
Puffed rice, corn slaw, avocado

Cured Beef Carpaccio
Artichokes, purple potato, horseradish, watercress

Smoked Chicken Caesar
Gem hearts, focaccia croutons, Berkswell cheese

Bavarian Potato Salad
Smoked sausage, gherkins, onions, chives

FISH
Served chilled

Spiced Salmon Poke
Sriracha, yuzu, pickled ginger

Prawn Cocktail
Marie Rose sauce, compressed cucumber, butter leaf

Hot Smoked Trout
Preserved lemon and potato salad, caper and parsley emulsion

Herb Crusted Tuna Loin
Courgetti, slow roast tomatoes, pesto

Cornish Crab Salad
Marinated watermelon, avocado, seaweed cracker

VEGAN & VEGETARIAN
Served chilled

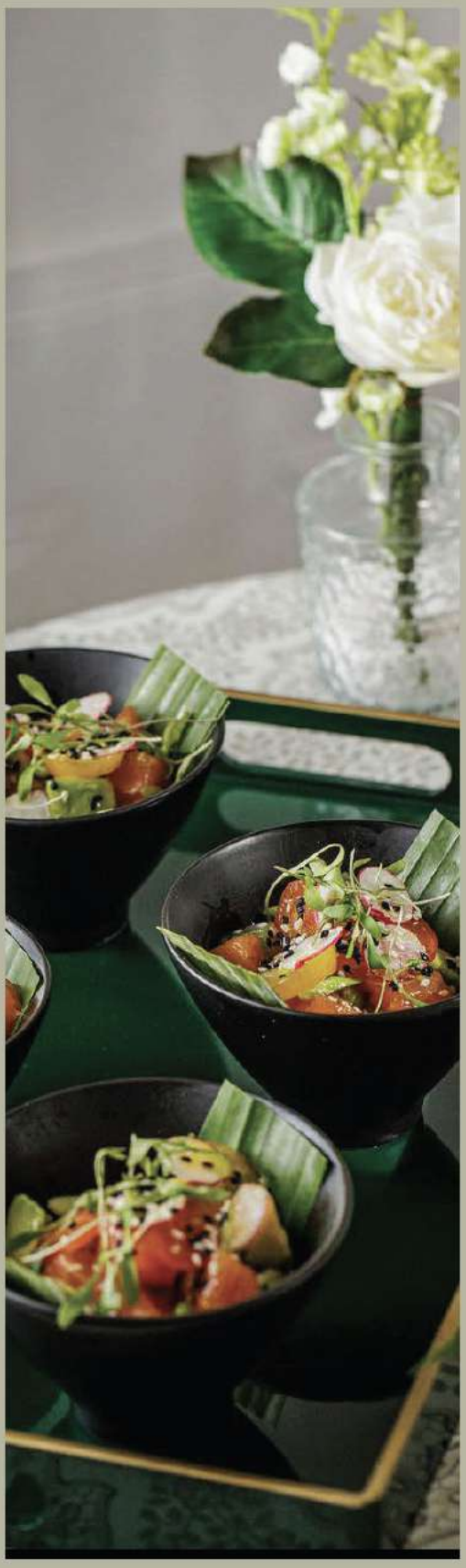
Heritage Tomato Salad (V)
Burrata, white balsamic
(vegan option available)

Charred Courgette (V)
Lentil tabbouleh, tahini yoghurt dressing

Sweet Potato Falafel (VG)
Tzatziki, rainbow salad

Rainbow Poke Bowl (VG)
Watermelon radish, avocado

Endive Salad (V)
Oxfordshire blue cheese, apple, celeriac remoulade, candied walnuts



ONE DINING

BOWL & GRAB FOOD

Served chilled

Eton Mess
Crushed meringue, berries, whipped cream

Seasonal Fruit
Coconut yoghurt

Valrhona Chocolate Mousse
Salt caramel, candied hazelnuts

Hackney Gelato Tubs
Pistachio, salted caramel, vanilla, chocolate sorbet, raspberry sorbet

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Served warm

Sticky Toffee Pudding (VE)
Toffee sauce, vanilla Chantilly cream

Chocolate and Orange Bread and Butter Pudding
Orange marmalade, custard



ONE
DINING

GRAB & LATE NIGHT FOOD & BITES

BURGERS

Dexter Cheeseburger
Smoked Applewood cheese, tomato chutney, pickles

Buttermilk Chicken Burger
Baby gem, chipotle mayonnaise

Barbecue Mushroom Burger
Barbecue sauce, smoked oyster mushroom, guacamole

Fish Burger
Fish finger, baby gem, tartare sauce

BRITISH BAPS

Roast Beef
Horseradish, English mustard, caramelised onions

Roast Lamb
Mint sauce, sage and onion stuffing

Roast Turkey
Cranberry sauce, apricot & sage stuffing

Posh Chip Butty
Tomato ketchup

Roast Pork
Crackling, apple sauce

Roast Portobello Mushroom
Black truffle mayonnaise

Cumberland Sausage
Wholegrain mustard, caramelised onions

Old Spot Bacon
Tomato ketchup, brown sauce

SLICES

Pizza (choose two)
- Margherita
- Roast Mediterranean vegetables, goats' cheese
- Blue cheese, pear and rocket
- Pepperoni

BITES

Bao Buns (choose one)
- Kimchi prawns
- Short rib beef
- Pulled pork
- Szechuan aubergine, oyster
- Mushroom (V)

Voodoo Fried Chicken or Cauliflower (V)
Ranch dressing, hot sauce

Falafel & Red Pepper Houmous Wrap (V)
Cucumber and mint tzatziki

Cod & Chips
Beer batter, tartare sauce

Cheese Crumpet (V)
Keens Cheddar, caramelised red onions

Deep Fried Mac 'n' Cheese (V)
Spiced tomato relish

Halloumi Fries (V)
Barbecue sauce

Chunky Chips (VG)
Curry sauce, gravy, ketchup

ONE DINING



ONE
DINING