



BITES & BOWLS MENU

£7.50 PER PERSON + VAT

Larger Bites

1 Mini burger sliders - Bite-sized burgers with flavourful beef pattie, with pickled cucumber & cherry tomato

2 Mini vegan burgers - Bite-sized burgers with flavourful vegan pattie with pickled cucumber & cherry tomato (VE)

3 Sticky pork belly skewers - Tender pork belly pieces on skewers, marinated and grilled

4 Goat's cheese & beetroot tartlets with roasted vegetables - Mini tartlets filled with tangy goat's cheese & sweets beetroot accompanied by a medley of roasted seasonal vegetables (VE)

5 24 hour Korean brisket bao buns - Soft bao buns filled with slow roasted brisket

6 Chicken souvlaki - Tender marinated chicken skewers, grilled & served with a side of tangy tzatziki & warm flatbread

7 Smoked salmon on sourdough - Beautiful smoked salmon, served with capers and citrus cream cheese

8 Sardines & tomato fondue on toast - Delicately smoked sardines nestled on crispy toast, topped with rich & savoury tomato fondue

9 Scotch egg & garlic mayonnaise - A classic scotch egg with perfectly cooked yolk, encased in seasoned sausage meat, served with creamed mayonnaise

10 Bite-sized bruschetta topped with marinated tomatoes and basil (VE)

11 Teriyaki salmon skewers - Tender salmon tenders, marinated in teriyaki and grilled

12 Ricotta & tomato tart - A buttery tart shell filled with creamy ricotta cheese & ripe tomatoes, baked to perfection

13 Confit duck sausage roll - succulent confit duck wrapped in flaky pastry, creating a gourmet twist on the classic sausage roll

14 Beef tacos - Bite-sized tacos with beef, corn and a lime & tomato salsa

15 Tempura curried cauliflower - Crispy tempura-battered cauliflower seasoned with aromatic curry spices, served with tangy pickled walnuts (VG)

16 Mini Yorkies with sirloin - Fluffy Yorkshire puddings, filled with sirloin of beef, horseradish sauce & celeriac



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Larger Bites (continued)

- 17 Chicken satay - Skewers of satay marinated and grilled, with pistachio crumb
- 18 Ricotta & tomato tart - A buttery tart shell filled with creamy ricotta cheese & ripe tomatoes, baked to perfection
- 19 Mexican pulled pork tacos - Bite-sized tacos with savoury pulled pork filling and chimichuri
- 20 Caprese Mozzarella Skewers - Skewers with fresh mozzarella, tomatoes, and basil (VE)
- 21 Confit duck bao buns - Soft bao buns filled with confit duck
- 22 Monk-fish tempura curry - Tender monk-fish pieces in a light tempura batter, served in a fragrant spiced curry sauce
- 23 Mushroom sausage roll - A savoury blend of mushrooms & herbs encased in golden, flaky pastry, offering a delightful twist on the sausage roll (VG)

Bowls

- 1 Sausage & mash - Cumberland sausage, served with creamy baked mashed potato and topped with homemade sage & onion gravy
- 2 Roast beef - Roasted sirloin of beef, served with glazed carrots, celeriac & horseradish
- 3 Jerk chicken thighs - Juicy chicken thighs marinated in spicy jerk seasoning, grilled to perfection, & served with a refreshing mango & tomato salsa
- 4 Sri Lankan monk-fish curry - Homemade curry with monk-fish & seasonal vegetables, served atop lime & coriander rice
- 5 Prawn Buddha bowl - A vibrant bowl of succulent prawns, fresh vegetables, & wholesome grains, drizzled with a light dressing for a balanced & flavourful meal
- 6 - Teriyaki salmon - Pan-seared salmon fillet drizzled with savoury teriyaki sauce, accompanied by sushi rice
- 7 Chicken katsu - Tender breaded chicken katsu served with fragrant sticky rice and a side of homemade curry sauce
- 8 Korean 16 hour brisket - Flavourful brisket bowl, served with spring onion & Asian spinach
- 9 Succulent Pulled Pork - Tender slow-cooked pulled pork served with creamy horseradish mashed potatoes



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Bowls (continued)

- 10 Ponzu beef bowl - Pickled onion, carrot & mooli salad
- 11 Moroccan Lamb Tagine - Juicy lamb cooked Moroccan-style, served with fragrant jewelled Mediterranean couscous
- 12 Confit duck stir fry noodles - Tender pulled duck confit, served on a bed of stir fried noodles and vegetables
- 13 Slow-Cooked Beef Stew - Rich and hearty beef stew slow-cooked to perfection, served with creamy mashed potatoes and shaved black truffles
- 14 Slow-cooked pork belly - Cooked with soy & star anise & served with infused rice
- 15 Cajun chicken breast - With herby couscous & sweet potato
- 16 Crispy beef salad - With coriander & sweet chilli
- 17 Herby beef meatballs - Served with penne & a rich tomato & basil sauce
- 18 Garlic butter prawns - With lime & herb couscous
- 19 Fillet steak - With potato terrine & pepper sauce
- 20 Tomato, basil, mozzarella & green olive tapenade - A fresh blend of tomatoes, basil & green olive tapenade (VG)
- 21 Butternut squash falafel - Falafel made with butternut squash and served with harissa hummus (VE)
- 22 Teriyaki roasted vegetables - Tender slow-cooked vegetables, with a teriyaki sauce & chickpea salad (VG)
- 23 Satay tofu - Tofu with a satay sauce, served with roasted sweet potato & black rice (VG)
- 24 Roasted cauliflower - Served with fresh avocado, radish and black beans (VG)
- 25 Miso broccoli, roasted tofu - Served with a delicious & fresh citrus sesame dressing (VG)
- 26 Caribbean roast sweet potato - Vibrant Caribbean spices, accompanied by a mango & pomegranate salsa (VG)
- 27 Spiced cauliflower - Beautifully spiced cauliflower with a pea hummus & avocado (VG)
- 28 Tofu poke bowl - Served on brown rice with a ponzu dressing (VG)
- 29 Haddock & chips with tartare sauce



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Desserts

- 1 Melting chocolate bomb - Popular melting chocolate bomb served with creamy salted caramel ice cream, a dark chocolate cremeux and brownie pieces
- 2 Pear tarte tatin - Pear tarte tatin nestled in a buttery pastry shell, served with warm cinnamon custard & vanilla ice cream
- 3 White chocolate & Baileys cheesecake - Homemade cheesecake paired with a seasonal compote
- 4 Bread & butter pudding - Bread & butter pudding served with marmalade & custard
- 5 Velvety Tiramisu - Layers of espresso soaked ladyfingers and mascarpone cheese, dusted with cocoa powder & served with dark chocolate shavings
- 6 Decadent brownie - Indulge in our rich and fudgy chocolate brownie, served warm with a scoop of creamy vanilla ice cream and chocolate ganache
- 7 Exotic tropical fruit salad - Refreshing mix of exotic tropical fruits, such as mango, pineapple, and kiwi, tossed in a light citrus syrup and garnished with fresh mint leaves
- 8 Sticky toffee pudding - Homemade rich sticky toffee pudding, served with clotted cream ice cream & topped with a warm butterscotch sauce
- 9 Chocolate & salted caramel tart - A classic dessert, featuring a delicious chocolate & salted caramel tart, with white chocolate ice cream & chocolate shards
- 10 Lemon Meringure Tart - A tangy lemon curd nestled in a buttery tart shell, with a dusting of powdered sugar & accompanied by a dollop of Chantilly cream and fresh blueberries & meringue kisses