

## BOWL FOOD

### MEAT

Slow braised beef, truffle mash, house pickles & bbq gravy 226 kcal  
£9

Triple mac & cheese, maple glazed pork belly & salted cucumber 629 kcal  
£9

Tempura chicken, Dragon fire sauce, steamed rice & five spiced cashews 277 kcal  
£9

### FISH

Chilli, garlic & coconut prawn, grilled focaccia & burnt lemon 199 kcal  
£9

Deville whitebait, sauce Mary rose 314 kcal  
£10

Salt & pepper squid, sweet chilli sauce 378 kcal  
£9

### VEGETARIAN

Wild mushroom & spinach fusilli pasta, vegan Parmesan & parsley (vg) 532 kcal  
£9

Cauliflower & onion pakora, butter curry sauce (v) 217 kcal  
£9

Thai green papaya salad (Somtum), toasted peanuts 154 kcal  
£9

### DESSERT

Mini brownie bites, Chantilly & honeycomb (4 pieces) 166 kcal  
£9

Lemon meringue pie, raspberry gel, fresh raspberries 546 kcal  
£9

Crème Brulée 301 kcal  
£9



*Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000 kcal a day. 13.5% service charge will be added to your bill. Prices include VAT*