

## BOWLS AND STREET FOOD MENU

### BOWLS

#### VEGETARIAN AND VEGAN

Slow roasted beetroot, ajo blanco, orange, marcona almonds (vg)

'Patatas Bravas' crispy confit potato, bravas sauce, aioli (v)

Burrata, heritage tomatoes, tropea onions and tapenade (v)

Tomato and smoked mozzarella arancini, aged parmesan, salsa rossa, basil (v)

#### FISH AND SEAFOOD

Frito misto of cod, prawns and squid with roasted lemon aioli

Seared tuna, avocado crema, tostada & pickled red onions

Miso black cod donburi, ponzu and shisho

Torched mackerel, heritage tomatoes, samphire, and béarnaise dressing

#### MEAT

Ox cheek crumpet, pickled walnuts & nasturtium

Chicken katsu, rice and Japanese pickles

Roast beef, pressed potato, watercress, horseradish

Grilled merguez, labneh, rose harissa, parsley salad and flatbread

# FUNTHYME

## STREET FOOD / LATE NIGHT SNACKS

Buttermilk fried chicken, buffalo hot sauce, blue cheese and celery

Fish finger 'hot dog' with tartare sauce, mushy peas and brioche bun

Jerk chicken & chips, coleslaw

Sweet potato and black bean tacos with jalapeño crema, pickled red cabbage and hot sauce (vg)

Porchetta roll with salsa verde

Fried chicken bun, japanesse cabbage slaw, miso mayo, coriander relish pickles

Tempura tofu bun, rainbow slaw, vegan mayo and hot sauce (vg)

Mumbai chilli cheese toasties (v)

Aged beef and bone marrow sliders with American cheese, ketchup and mustard

Samosa chaat with tamarind, coconut yoghurt, pomegranate and sev (vg)

Truffled mac & cheese

## SOURDOUGH FOCACCIA PIZZAS

Mortadella, burrata, muscat grapes

Tomato, basil, buffalo mozzarella

Calabrian salami, black olives, tomato

## SWEET

Dark chocolate mousse with olive oil and hazelnut crisp

Summer berry and passion fruit eton mess

Coffee meringue, candied walnuts, crème fraiche and espresso

Baklava tart, pistachio, rose chantilly

Profiteroles, pistachio, salted caramel, vanilla