

BOWL FOOD

Menu

Braised lamb shoulder with savoy cabbage and mustard
served with mashed potatoes

7,9,10,12

Beef bourguignon, Irish beef cheek and shin slow cooked
in red wine with mushrooms and bacon with mashed
potatoes

7,9,12

Hunter-style chicken, slow-cooked with white wine,
tomato, mushrooms and tarragon, with mashed potatoes

7,9,12

Prawn & coconut curry, sweet potato, coriander and
steamed rice

2,11

Crispy aubergine, roast peppers, sweet and sour sauce,
and steamed rice

Lentil and mushroom chilli, guacamole, crème fraîche
salsa and steamed rice

7



12.5% service charge applicable

The menu can be altered to accommodate any dietary requirements

Allergens

1 Cereals containing gluten. 1a Wheat. 1b Rye 1c Barley. 1d Oats. 2 Crustaceans. 3 Eggs. 4 Fish. 5 Peanuts. 6 Soybeans. 7 Milk.

8 Nuts. 8a Almonds. 8b Hazelnuts. 8c Walnuts. 8d Cashew. 8e Pecan. 8f Brazil nuts. 8g Pistachio. 8h Macadamia

9 Celery. 10 Mustard. 11 Sesame seeds. 12 Sulphides. 13 Lupin.

14 Molluscs.

Hyde