



# HAPPY PLATE

## **Vegetarian Bowl Food**

Posh Mac and Cheese, crispy parmesan crumb

Crispy celeriac fondant, black garlic and celeriac puree, crispy shallots, tarragon oil

Pea & Paneer Curry, Butternut Squash, Coconut Rice

Asparagus, Pea & Goats Cheese Salad, Pickled Shallots, Pinenut Sauce

Beetroot carpaccio, truffle whipped goats cheese, candied pecan dust, green herb oil

Grilled hispi cabbage hearts, chive and roast garlic cream, crispy shallots

Pan fried gnocchi, blue cheese foam, toasted pine nuts

Smashed Cucumber Salad, Miso Ginger Dressing, Sesame, Chillies

Charred Little Gem Caesar, Zaatar Cherry Tomato, Croutons

## **Meat Bowl Food**

Fried chicken, coleslaw, pickles

Jerk chicken, rice and peas, pickled onion

Beef cheek, wild mushrooms, potatoes and pickled cucumber

Braised Thai Pork Belly, Pickled Vegetables, Jasmine Rice, Coriander

Lamb and Potato Curry, Coconut Rice, Garlic Naan

Chorizo & White Beans Stew, Roasted Red Pepper, Pea Smoked Paprika, Toasted Sourdough

Pork tender loin, fondant potato, chimichurri

Lamb belly, mash, pickled red cabbage

Chicken thigh, leeks two ways, prune pureé

### **Fish Bowl Food**

Grilled seabass, herby new potatoes, caper and dill cream

Cajun prawns, soft polenta, pickled okra, smoked brown butter

Roasted Cod, Chickpea & Red Pepper Stew, Garlic New Potatoes

Hot Smoked Salmon, Pea & Asparagus Salad, Herb Beurre Blanc

Steamed Salmon, Tender Stem Broccoli, Soy & Miso Dressing

Octopus, Chorizo, Peas, Roasted New Potatoes

Mussels, N'djua, Gremolata, Lemon

Roasted Cod, Herb Brown Butter, Caper, Preserved Lemon

Smoked Haddock Fish Cake, Parsley & Lemon Sauce

