



Bowl Food Menu

- 1) Coq au Vin, Saffron Mash
- 2) Gnocchi with Pesto & Marinated Char Grilled Mediterranean Vegetables
- 3) Seared Scallops, Dressed Lentils, Minted Pea & Bean Puree
- 4) Pan Fried Swordfish, Wild Rice, Tropical Lime Salsa
- 5) Confit of Duck, Truffle Mash, Plum & Red Wine Jus
- 6) Cucumber, Sun Dried Tomato, Buffalo Mozzarella, Toasted Pine Nuts, Pagnotta Crutons
- 7) Spinach & Ricotta in Filo, Dressed Oak Leaf & Frizee Endive
- 8) Cumberland "Bangers & Mash", Red Onion Gravy
- 9) Venison (or Mixed Game) Stew, Creme Fraiche, Game Chips
- 10) Feta, Watermelon, Provencale Herb Black Olives, Lime Marinated Onion, Radish, Pomegranate Seeds
- 11) Wild Mushroom Risotto
- 12) Beef Daube, Potato Dauphinoise
- 13) Spicy Chicken Tagine, Jeweled Couscous
- 14) Calamari, Frites, Tartare Sauce
- 15) Purple & Golden Beets, French Beans, Bulgar Wheat with Chick Peas & Dill

Bowls at £4.50 each + VAT

**Please call either
Limpet Baron on 07983 251458
or David Hughes on 07778 215 381
to discuss your requirements.**

All of our produce is home cooked, using organic produce wherever possible.