

Home, House

B O W L F O O D

£9 each

C O L D

Heirloom tomato and burrata salad, basil pesto, seeded cracker ^V

Hummus with crudités and flat bread ^{VG}

Prawn cocktail, Marie rose sauce, salad leaves ^{GF}

Buddha bowl, quail egg, broccoli, quinoa, courgette, carrots, pickled onion ^{GF/V}

Grilled chicken Caesar salad, parmesan shavings, creamy Caesar dressing, croûtons

Niçoise salad, fine beans, quail egg, olives, tomatoes, new potatoes French dressing ^{GF/V}

Seared tuna and spiced cucumber salad ^{GF}

Greek salad, cherry tomatoes, cucumber, bell peppers, red onion, vegan feta, kalamata olives ^{VG/GF}

H O T

Miso cod, pak choi, soy, sesame, steam ginger

Coconut yellow curry, jasmin rice, coconut crisps ^{VG}

Pea risotto, vegan feta crumb, pea tendrils, semi-dried tomatoes ^{VG/GF}

Aubrey's grass-fed steak and chips, béarnaise sauce ^{GF}

Lamb tagine, Moroccan couscous, toasted almonds, coriander, pomegranate

Fish & chips, breaded goujons with chunky chips and tartare sauce

Spicy chicken Karaage, spring onion, chilli, sesame seeds