



## BOWL MENU

### MEAT

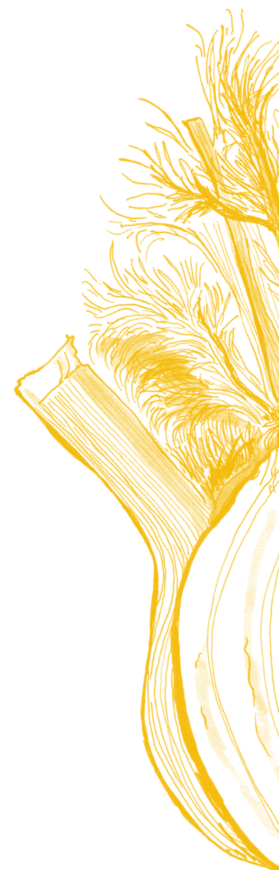
Game stew, horseradish mash, orange and rosemary gremolata  
Chermoula pulled chicken, spiced roasted potatoes, roasted apricot, coriander labneh  
Baked meatballs, marinara sauce, parmesan and focaccia  
Ploughman's lunch bowl, marmalade roast gammon, Westcombe cheddar, pickled vegetables, plum chutney, herb crouton

### FISH

Cod jambalaya, pepper and pumpkin seed salsa  
Mackerel, saffron rice, minted peas, soft boiled egg, coconut curry  
Severn and Wye salmon poke bowl, beetroot slaw, roasted cashews, radish salad, chilli sauce

### VEGGIE

Ribbollita (Tuscan bread stew), Yoghurt, Mint (v)  
Green goddess salad bowl (vg)  
Roast cauliflower and coconut, baked nectarine and kale, raspberry dressing (vg)  
Mushroom fritter, wild rice, roasted beets and romesco sauce (vg)



(V) = VEGETARIAN | (VG) = VEGAN | (V/VG) = VEGETARIAN, VEGAN OPTION AVAILABLE

ALLERGENS | WE ENDEAVOUR TO CATER FOR ALL OUR GUESTS NEEDS, THE CHEF IS HAPPY TO AMEND DISHES TO CATER FOR ANY ALLERGY/INTOLERANCE WHERE POSSIBLE