



The
FISHMONGERS'
Company

BOWL FOOD MENU

MEAT:

Cannon of lamb, white bean casserole, smoked aubergine puree and crispy shallots

Breast of chicken, herb risotto, wild mushrooms and parmesan crisp

Scottish beef fillet, creamed truffle polenta, braised baby onions, girolles and veal jus

Slow roast pork belly, sautéed spinach, green pepper relish and jus

FISH:

Fresh breaded scampi, triple cooked chips and tartar sauce

Roasted fillet of Loch Duart salmon, croquette of peas and mint, charred tender stem broccoli and lemon hollandaise sauce

Miso marinated cod, stir fried pak choi, carrot, mini prawn toast and soy and ginger dressing

Lemon sole goujons, roasted pumpkin, wild mushroom, red wine caper, gherkin herb vinaigrette

VEGETARIAN:

Pan roasted polenta with sun dried tomato, wild mushroom fricasee, olive croutons

Butternut squash risotto, crumbled roquefort, pickled pumpkin and caramelized walnuts

Courgette and halloumi fritter, basil puree, yoghurt with lemon and pea shoots

Spinach and ricotta ravioli, pine nuts, parmesan and sage butter

Cherry bakewell tart with Normandy crème fraîche

Sherry trifle, raspberry jelly, vanilla custard and shaved valrhona chocolate

Pressed braeburn apple terrine, calvados chantilly and almond crumble

Pan fried brioche, roasted plums and cognac with vanilla Jersey cream