

2025/2026
BOWL MENU

Rhubarb
EVENTS

A top-down view of several white ceramic bowls filled with a dish featuring slices of seared salmon, sautéed vegetables, and a light-colored sauce. Each bowl is garnished with fresh green herbs and a drizzle of oil. Silver spoons are placed in each bowl. The background is a light gray surface with soft shadows.

SPRING/SUMMER BOWLS



COLD

TIGER PRAWN ROULADE

Avocado, dill crème fraîche, compressed watermelon, shaved asparagus, red vain sorrel

LA LATTERIA BURRATA (V/VE)

Podded pea pesto, basil oil, Marcona almond, San Manzano tomato, smoked crème fraîche, pea tendrils

RUMP OF BEEF TARTARE

Pickled daikon radish, English mustard emulsion, caviar, crispy capers

COMPRESSED KOHLRABI (VE)

Avocado aioli, lemon purée, garden apple, pea & coriander guacamole

THAI BEEF SALAD

Asian vegetable salad, hot & sour dressing, rice noodles, coriander

TUNA POKE

Forbidden rice, edamame beans, wasabi emulsion, pickled pink ginger, avocado

WYE VALLEY ASPARAGUS (V)

Smoked duck egg yolk, garlic chive emulsion, foraged mushrooms, brioche toast, crispy shallots

CURED CORNISH SEA BREAM

Compress mooli, shiso dressing, tapioca pearls, red chilli, kaffir lime

WARM

**PODDED BROAD BEAN
& BURRATA ANGOLOTTI**

Semi-dried Heritage tomato, beech mushroom, pecorini, aged balsamic

BREAST OF CORNISH HEN

Carrot top purée, chicken fat rosti, ratatoullie, tomato vinegar gel, jus gras

TRUFFLE MAC & CHEESE (V)

Wild rocket pesto, semi-dried tomato, Parmesan pangrattato

BREAST OF CORNISH HEN

Wye Valley asparagus, chicken fat hash brown, garlic & mustard emulsion, roasted chicken jus

GILT HEAD SEA BREAM

Baby courgette, green olive tapenade, courgette & basil purée, crispy squid

AYSHIRE BEEF

Tomato purée, potato churro, heritage radish & shallot salad, chimi churri

SEA BASS

Wye Valley asparagus, lemon gel, foraged girolles, red meat radish, roasted poisson butter sauce

LAUNCESTON LAMB RUMP

Lamb shank bonbon, basil purée, semi-dried tomatoes, grilled courgette salad

**TANDOORI PANEER TIKKA
(V/VE)**

Spiced chickpeas, Bombay potatoes, rogan jus, coriander

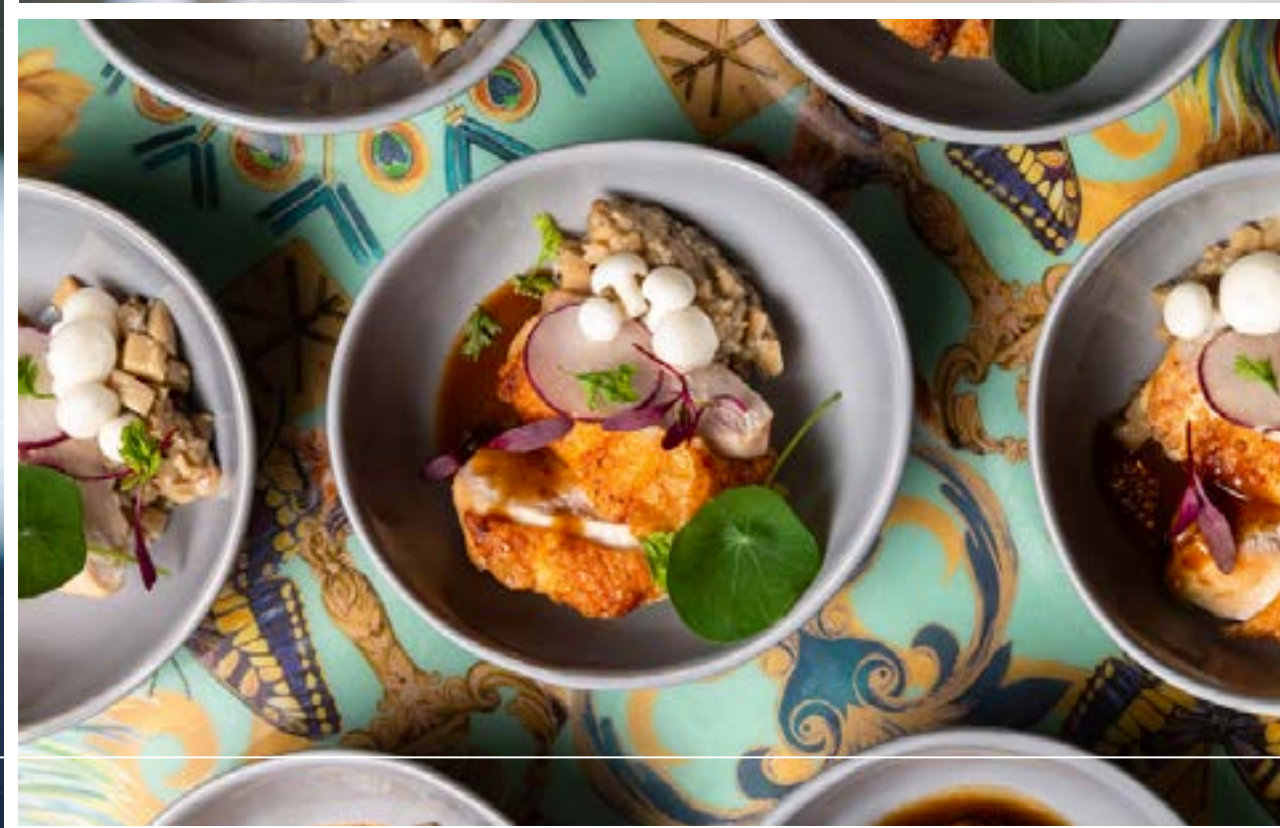
**SMOKED KETCHUP-GLAZED
AYRSHIRE BEEF**

Heritage carrot rosti, watercress purée, pickled pearl onion, crispy shallot crumb

**KEEN'S CHEDDAR TWICE BAKED
SOUFFLÉ (V)**

Courgette & basil velouté, red pepper piperade, semi-dried cherry tomatoes

AUTUMN/WINTER
BOWLS



COLD

CURED BEETROOT SALMON

Smoked salmon pâté, heritage beetroot, mustard mayonnaise & watercresss

LA LATTERIA BURRATA (V)

Salt baked beetroot, pickled blackberry, hazelnut crumb & bulls blood

SMOKED CHICKEN

Bitter Winter leaves, new potato, grilled artichoke & caper dressing

BEEF RUMP CARPACCIO

Horseradish crème fraîche, verjus grapes & Winter truffle

SALT-BAKED JERUSALEM ARTICHOKE (VG)

Pickled foraged mushroom, smoked oat crème fraîche, cep crumble, shaved Winter truffle & samphire

MUSHROOM PARFAIT (V)

Salt-baked celeriac, soy pickled shimiji's, shallot jam, brioche toast & foraged leaves

SCOTTISH SALMON POKĒ

Forbidden rice, avocado, heritage radish, wasabi emulsion, spring onion, edamame beans & pickled ginger

THAI BEEF SALAD

Green mango, papaya, caramelised cashew nuts, coconut & sweet chilli dressing

CONFIT OF TUNA

Fine green beans, new potato, horseradish crème fraîche & watercress

BANG BANG CHICKEN

Vermicelli noodles, Asian vegetables, coconut, peanut dressing

WARM

GILT HEAD SEA BREAM

Potato gnocchi, mushroom, chestnut, roasted fish jus & salsa verde

RISOTTO MILANESE (V)

Wild mushroom, Pecorino & crispy kale

TRUFFLE CORNISH CHICKEN BREAST

Potato & carrot, parsnip puree, sauce albufera

TWICE-BAKED CHEESE SOUFFLÉ (V)

Cauliflower velouté, Reblochon foam & Winter truffle

SPICED GLAZED SHORT RIB

Pommes aligot, sweet & sour onion, miso aubergine purée, garlic chive oil

TOFU TIKKA (VG)

Spiced chickpeas, rogan jus & coriander

AUBERGINE PARMIGIANA (V)

Tomato sauce, grilled mozzarella, fresh parsley

CHALK STREAM TROUT

Leek vichyssoise, creamy mash potato, trout roe crumb & pak choi cress

TRUFFLED MACARONI CHEESE (V)

Shaved Wiltshire truffle, wild rocket, truffle dressing

AYRSHIRE RUMP OF BEEF

Gherkin ketchup, grated Swiss cheese, parmentier potato & beef jus