

create<sup>®</sup> at **O X O 2**



**Bowl Food Menu 2016**

### Meat

Confit poussin, creamed baby spinach, sautéed mushrooms

Spring lamb cassoulet, rosti wafer

Steak and kidney bean pie, herb mash and gravy

Confit of pork shoulder, mirabelle glaze, tarragon barley

Roast beef carpaccio, celeriac and apple remoulade, roquette

Poached hen's egg, chorizo, crushed Jersey Royals, romesco

Pork belly, celeriac puree, caramelised apple sauce, toasted seeds

### Fish

Cornish mackerel, gooseberry chutney, lemon sesame sauce, rye tuille

Yellow fin tuna, pickled cucumber and heritage tomato, avocado and ginger

Salt cod beignet, sweet peppers, cannellini beans, chorizo, smoked paprika

Brixham crab, lime cream, gazpacho dressing and confetti, baby leaves

Monkfish cheeks, heritage beetroot, horseradish cream and fried capers

Miso crusted torro tuna, citrus Asian greens, cashew dressing

Seared scallop, caramelised cauliflower, black pudding, roe vinaigrette



### Vegetarian

Confit romesco peppers, black garlic, orzo and herb Pasta, tallegio  
Root vegetable cobbler, cheddar scones, slow roast tomato  
Heirloom carrot, pickled dates, chilli and coriander Israeli cous cous  
Falafel and feta, cucumber yogurt, sun blush tomato, pitta crisps  
Grilled halloumi, baby spinach and roast butternut, pomegranate and mint  
Inca tomato and buffalo mozzarella, olive tapenade, basil oil, croutes

### Desserts

Pink grapefruit cheesecake, dark chocolate rice crackle, citrus coulis  
Peach melba panna cotta, raspberry coulis and sorbet, white chocolate crisp  
D'Anjou pear bavaroise, port jelly, caramel tuille  
Fresh raspberry and vanilla crème brûlée  
Manjari chocolate and apricot clafoutti, sauternes crème anglaise  
New season rhubarb and custard, chocolate tuille  
Espresso panna cotta, chocolate crumb, maple anglaise  
Peanut butter parfait, concord grape jelly, nutty caramel crunch

