

BOWL FOOD

£6.5 PER BITE

STARTERS

Heritage Beetroot, Candied Walnuts & Sussex Goats Cheese (N) (V)

Tabbouleh, Saffron Quinoa, Apricot & Pine Nut (DF) (GF) (N) (V)

Coronation Chicken, Baby Gem, Almonds & Honey-Kassundi Dressing (DF) (N)

Nori Bowl, Hot Smoked Salmon, Avocado & Buckwheat Groats (DF)

Confit Duck, Celeriac Remoulade & Beetroot Gel (DF)

MAINS

Pumpkin-Sage Ravioli, Hazelnuts & Swiss Chard (N) (V)

Black Cabbage Risotto, Lentils & Truffle Oil (DF) (GF) (V)

Turkey Paupiettes, Caramelised Parsnips & Chestnut-Cranberry Stuffing (N)

Braised Beef Cheeks, Horseradish Mash & Bourguignon Garnish

Chermoula Crusted Salmon, Jerusalem Artichoke & Cavalo Nero (DF) (GF) (N)

SWEET TREATS

Coconut Pannacotta & Caramelised Pineapple (DF) (GF)

Raspberry Crème Brulee, Berry Compote & Cardamom Shortbread

Chocolate Fondant, Pistachio Crust & Vanilla Ice-Cream (N)

Compressed Fruits & Mango-Mint Coulis (DF) (GF)

Allergen key: Gluten free (GF), Dairy free (DF), Vegetarian (V), Nuts (N)

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All prices include VAT. A discretionary service charge of 12.5% will be added to your bill. These dishes contain allergens. We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients. Please inform your order-taker of any allergens or special dietary requirements that we should be made aware of, when preparing your menu request.

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