



KENT HOUSE

KNIGHTSBRIDGE

BOWL FOOD MENU

- HARISSA SLOW COOKED LAMB WITH COUS COUS AND QUINCE
HOT AND SOUR THAI BEEF WITH VERMICELLI
ROAST LAMB WITH SOFT GOATS CHEESE, LAVENDER AND HERB
ROASTED POTATOES
ITALIAN ROMAN CHICKEN STEW, PIQUILLO PEPPERS AND
CRUSHED POTATOES
WILD BLACK CAMARGUE RICE SALAD WITH BLACKBERRIES,
SMOKED DUCK AND BBQ BLACKBERRY GLAZE
BULGAR SPICED ONION PILAFF, SHREDDED TANDOORI CHICKEN
SPICED COCONUT MARINATED CHICKEN, AVOCADO, GREEN
CHILLI SALSA AND SLAW
CRISPY DUCK SALAD, BLACK BEAN, AVOCADO AND QUINOA WITH
CUMIN AND LIME DRESSING
SOY AND MISO SALMON, SOBA NOODLES, ASIAN GREENS AND
MISO SAUCE
SALAD OF SALT COD, ROAST TOMTOES, NEW POTATOES, OLIVES
AND PARSLEY
BLACK RICE WITH SQUID ARANCINNI, PRESERVED LEMON AND
ROCKET
MEXICAN STYLE ENPENADA-FRIED FISH, TOMATO, CORIANDER
AND LIME SALSA
ROAST SEA BASS WITH ROMESCO SAUCE, GREEN BEAN SALAD
BRAZILIAN 'MOQUECA DE PEIXE', WHITE FISH POACHED IN
COCONUT MILK WITH PEPPERS, LIME AND
CORIANDER
SALT BAKED COD, HARICOT BEANS, CHORIZO AND PARDON
PEPPERS
TRUFFLE SOFT POLENTA WITH PORTOBELLO MUSHROOMS AND
PARMESAN (V)
ROAST FETA, HONEY AND THYME WITH BABY LEAF SALAD,
RASPBERRY DRESSING (V)
BLACK SESAME CRUSTED TOFU, BROCCOLI AND NOODLES,
SESAME MISO DRESSING (V)
HARISSA AND LIME HALLOUMI, POMEGRANATE RELISH, HARISSA
YOGHURT AND FLAT BREAD (V)
SALAD OF CHARRED COURGETTE, MOZZARELLA AND LOVAGE (V)
ROASTED RADISH, CELERIAC AND CARROT SALAD WITH MISO
BROWN BUTTER DRESSING (V)
RICOTTA GNOCCHI, CHERRY TOMATO SAUCE, BASIL AND
PECORINO (V)
THAI VERMICELLI AND VEGETABLE SALAD WITH GREEN COCONUT
DRESSING (V)