



CLERKENWELL  
GREEN

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## Clerkenwell Green in central London.

It's where we started out and we're still here today. We're proud of our roots and also where we are now — with venues up and down the country.





## Bowl Food, Little Pots and Small Plates Spring 2013

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### Bowls

Cured pigeon breast, pigeon rillettes, fennel and cucumber salad

Shredded slow braised pork shoulder, soured vegetables and Chinese spices

Puy lentils, grilled chicken, salsa verde and fried leeks

Braised lamb shoulder, aubergine funghetto, cous cous and chilli balsamic

Braised sausage, wholegrain mustard mash, roast crab apple and sage jus

Poached cod, asparagus, broad beans and hollandaise sauce

Salmon and watercress fishcake, baby watercress salad and watercress purée

Butter poached sea trout, celeriac remoulade

Mackerel fillet, celeriac, fennel and mint slaw

Crab and radish salad, chive, ginger and lemongrass mayonnaise

Fried whitebait, samphire and lemon mayonnaise

Herb crusted tuna, Niçoise vegetables, quail egg and salsa verde

Caesar salad, grilled chicken, prawn or original

Baked Ragstone goats' cheese, sugared hazelnuts and mixed leaves (v)

Dolcelatte and baby gem salad, walnut, apple and pear jelly (v)

Panzanella salad, sweet pepper, dried tomatoes, olives and basil (v)



## Little pots:

Shepherd's pie, thyme jus and Parmesan mash

White onion risotto, seared wood pigeon, fried leeks and Granny Smith

Natural smoked haddock risotto, chive and soft poached quails egg

Potted crab, spiced loaf toasts and baby herbs

Pea and mint risotto, preserved lemon and mascarpone (v)

Wild mushroom stroganoff, parsley gnocchi and paprika cream (v)

## Small Plates:

Jellied rabbit and smoked ham terrine, CG piccalilli and toasted wholemeal

Cumbrian air dried ham, broad bean and baby leaf salad

Fillet of beef Carpaccio, grilled artichoke, shaved parmesan and truffle oil

Roasted golden beetroot, anchovies, capers and balsamic beet purée

Beetroot carpaccio, goats' cheese and red chard cress (v)

## Dessert:

Baked cherry sponge pudding, cherry and port compote and Chantilly cream

Trio of mini tatin; rhubarb, apple & apricot, clotted cream and almond snap

Chocolate mousse pots, chocolate tuille and sugared mint

Vanilla pannacotta, strawberry essence, meringue and sorbet