

# Bloom

FARNHAM

RESTAURANT | BAR | COURTYARD

## *While You Wait...*

Grilled Flat Bread, With A Choice Of dip: Hummus (VE) Sundried Tomato Pesto (VE) OR Roasted Garlic Oil (VE)	4.5
Nocellara Pitted Olives	2.5

## *From The Sea*

Salt & Pepper Squid, Fermented Chilli Aioli, Coriander, Crispy Shallots	7
Seared Tuna Tataki, Avocado Purée, Radish, Sambal Oelek & Ponzu Dressing, Toasted Sesame Seeds	9
Tamari & Honey Glazed Salmon, Spicy Asian Salad - Kimchi, Papaya, Mint, Coriander, Thai Basil, Chilli, Cucumber, Cherry Tomato	8.5
Chilli Garlic Tiger Prawns, Parsley, Lemon, Sourdough Toast	8.5

## *From The Land*

Two Pork Belly Bao Buns, Kimchi Slaw, Sriracha Mayo, Pink Daikon, Chilli, Coriander	9.5
Grilled Jerk Chicken, Flat Bread, Green Goddess Slaw	7.5
Thai Green Beef Tenderloin, Wilted Pak Choi, Peanut Crumb, Lime Leaf (N)	8
Pan Fried Chorizo, Hummus, Smoked Almonds, Crispy Chickpeas, Grilled Pitta Bread (N)	7.5
Panko Twice Cooked Beef Cheek, Black Truffle Celeriac Purée, Pickled Yuzu Cucumber, Sliced Black Truffle	11

## *From The Earth*

Korean Fried Cauliflower, Sriracha, Toasted Sesame Seeds, Coconut, Coriander (VE)	7.5
Smashed Jerusalem Artichoke, Red Miso, Parsley, Miso-Naise (V)	6
Tempura Baby Corn, Chipotle, Red Peppers, Spring Onion, Tamari & Ginger Dressing (VE)	7.5
Charred Padrón Peppers, Za'atar, Maldon Sea Salt (VE)	6.5
Goat's Curd & Salt Baked Beetroot, Shaved Pear, Watercress, Walnut Praline (V) (N)	8
Truffle Fries, Black Truffle, Parmesan (V)	7
Triple Cooked Patatas Bravas, Smoked Roasted Red Pepper, Garlic & Paprika Aioli (V)	6.5
Smoked Miso Glazed Aubergine, Orange, Coconut, Roasted Hazelnut, Coriander, Pomegranate Molasses (VE) (N)	7.5