



# ASSEMBLY

## Assembelly – From Our Pop-Up Kitchen

Below are a selection of delights that the talented Toby Bradley-Watson conjures up from his mobile kitchen

-

Bacon and Scallop Roll with Laver and Aioli

Popcorn Cockles with parsley, lemon and smoked paprika

Crab Bhain Mi (Vietnamese salad or roll) with Coriander, rocket, cucumber, Mayo, chilli and Avocado

Salt and pepper squid salad, with coriander, chilli, cucumber and soy

Soft shell crab Taco with Kimchi, avocado, chipotle mayo and tomato salsa,

Grilled Shrimps on the Barbie with rocket Pesto

Ouzo Prawns in a rich tomato sauce with Fetta and Basil

Salted smoked beef in profiteroles with sauerkraut, pickled cucumber, emmental and English mustard

Grilled Prawns in a brioche bun with cabbage kimchi, and a chilli, cucumber and coriander salad.

Spit roasted poussin marinated in surmac and served with tzatziki and baba ganoush

Slow cooked Beef Short ribs with a sauerkraut slaw and BBQ sauce

Burrata served on toasted flat bread with chill jam and a truffelled pesto

Crab and Wakami salad

Deep fried halloumi salad with chilli oil

Tempura oysters with a miso dressing

Poached Salmon salad with burnt apple puree

Roasted butternut squash salad with pomegranate and burnt  
aubergine

Blanched Asparagus and Samphire with a poached egg

Chocolate laverbread and bacon brownies

Also freshly shucked oysters with a number of dressing or lemons out  
of my mobile Oyster bar