

Hospitality menu

**WINSTON
TAYLOR.** | Cloud 9



Allergens notice

If you suffer from a food allergy or intolerance, please make the catering team aware, so we can prepare your food accordingly.

Every care is taken to avoid cross contamination when processing a specific allergen free order. Please note that we work in a kitchen that processes allergenic ingredients and do not have a specific allergen free zone.

We ask that you communicate any of your concerns to our trained staff and we will ensure your food order is delivered correctly.

**WINSTON
TAYLOR.**





Breakfast

From the bakery

Mini danish, croissants, pain au chocolat

From the market

Seasonal sliced fruit platter

Smoothies

Freshly blended seasonal fruit smoothie to your taste

A healthy start

Coconut yoghurt, granola, seasonal fruit compote & seasonal berries

Smashed avocado, cherry tomato, feta, toasted sourdough
(vegan on request)

Rolls

Cumberland sausage, smoked back bacon, grilled halloumi or free-range egg,
served in a breakfast roll





Bowl food

Miso salmon rice bowl

(Soy, fish, sulphites, mustard, sesame)

- Steamed jasmine rice
- Miso-glazed salmon (soy, fish)
- Pickled cucumber + carrot slaw (sulphites, mustard)
- Edamame (soy)
- Sesame + spring onion (sesame)
- Soy-lime dressing (soy)

Chicken shawarma grain bowl

(Wheat, milk)

- Spiced chicken thigh
- Bulgur wheat or couscous (wheat)
- Roasted peppers + red onion
- Chickpeas
- Garlic yogurt + chili sauce (milk)

Slow cooked beef and mash potato bowl

(Milk, mustard, sulphites)

- Slow cooked beef garlic yogurt + chili sauce (milk)
- Mash potatoes (milk, mustard)
- Chimichurri (sulphites)

Eaton mess

(Milk, egg)

Roasted halloumi & mediterranean veg bowl

- Halloumi (milk)
- Herbed quinoa
- Courgette, aubergine, cherry tomatoes
- Olives + spinach
- Lemon oregano dressing

Sweet potato & chickpea harissa bowl

(P.B.) (Sesame)

- Roasted sweet potato
- Spiced chickpeas
- Brown rice or freekeh
- Kale or spinach
- Tahini + harissa dressing

Mac and cheese

(Milk, sulphites, mustard, gluten,)

Mango coconut chia bowl

(P.B.)

- Coconut chia pudding
- Fresh mango
- Toasted coconut flakes





Hot fork buffet

Slow cooked somerset beef topside, devon runner beans, mint and caramelized shallots
(Sulphites)

Suffolk porchetta, bramley apple puree, creamed leeks
(Milk, sulphites)

Corn fed chicken supreme, butter and parmesan spinach, braised chicory and fresh basil
(Milk, sulphites)

Roasted cod, celeriac pure, sea veg, sauteed chard
(Fish, dairy, celery. May contain crustaceans, mollusc)

Roasted salmon, thai coconut velouté, pickled ginger
(Fish, sulphites)

Hapshire chalk stream charred trout, early carrots, lemon puree, butter peas
(Fish, milk, sulphites)

Seasonal vegetable quiche; micro herbs salad in olive oil and shallot dressing
(Eggs, milk, mustard, sulphites)

Stuffed pepper with spiced coconut milk chickpeas and black quinoa; plant-based cheese
(P.B) (soy)

Cannellini beans, ratte potatoes and devon broad beans stew, zero wastage smoked leek oil and garlic bread
(P.B) (celery, gluten. Gluten free under request)

Brownie with chantilly and strawberries
(Gluten, milk. May contain nuts)

Classic cheesecake, seasonal compote
(Milk, gluten)

Lemon drizzle, citrus icing
(Milk, gluten, eggs)





Canapés

French croquette with british ham with classic aioli
(Eggs, milk, mustard, gluten, sulphites)

Duck pastrami on brioche, orange gel
(Egg, gluten, milk, sulphites)
(gluten free option)

Cumin lamb belly, baba ganoush, coriander
(G.F.)

Courgette fritters, chilli vegan mayo and curry
(P.B.) (G.F.) (Soy, sulphites, mustard, egg)

Peas, goat cheese and preserved lemon on butter brioche
(Veg) (eggs, milk, gluten. May contain mustard, sesame, nuts traces or peanuts)
(Gluten free under request)

Potato and onion tortilla with whipped feta and black olives powder
(Veg) (milk, egg)

Soused mackerel, pickled rhubarb and dill
(G.F.) (D.F.) (Fish, sulphites, mustard. May contain crustacean, mollusc)

Octopus, panzanella, basil mayo
(D.F.) (Fish, mollusc, gluten, sulphites, eggs. May contain crustacean)

Bite size fish and chips
(D.F.) (Fish, gluten, sulphites, eggs. May contain crustacean, mollusc)

Asparagus preserved lemon gel and miso on puff pastry
(P.B.) (Gluten, soy. May contain mustard, sesame seeds, nuts or trace, peanuts)

Dark chocolate cream on biscuit, vegan chantilly, raspberries
(P.B.) (Gluten, soy)

Orange mousse tarte, candied sicilian oranges, mint
(Veg) (eggs, milk, gluten, soy)

Deconstructed sicilian cannoli
(Milk, gluten, eggs, sulphites)

Assorted chocolate truffles
(Soy, milk. May contain nuts)





Snacks and platters

Bar snacks

- Hickory smoked potato croquette with fresh parsley and lemon mayo
- Mature cheddar and marmite cheese straws
- Assorted olives and manchego
- Italian grissini bread sticks and british charcuterie from "curd & cure"
- King peter ham; british bresaola (london)
- Wild venison venison stick; beef snacking stick (dorset)
- Sesame beef burger sliders, horseradish mayo

Mezze

- Pitta bread
- Classic hummus
- Red pepper hummus
- Fried or grilled halloumi
- Falafel
- Mixed olives
- Roasted mixed vegetable
- Mixed leaf salad

Ploughman's

- Scotch eggs
- Sausage rolls
- Gala pie
- Assorted british cheeses
- Honey roasted ham
- Celery, apples, grapes, figs, cherry tomatoes
- Assorted chutneys
- Breadbasket





Fine dining lunch

Our fine dining experience is designed for intimate gatherings of up to 12 guests.

Starters

Ispica sicilian globe artichoke, “rb organic” potato puree, prawn cocktail
(Milk, sulphites, fish, crustaceans)

Suffolk pork and manzanilla sherry terrine, anchovy pesto, butter brioche
(Fish, milk, gluten, mustard, eggs, nuts)

“Pro natura” stuffed courgette, peas and potato puree, wild garlic
(Vegan under request) (celery)

Mains

Somerset beef rib eye, brown butter, bearnaise. Chunky chips or seasonal organic grown leaves.
(Milk, sulphites)

Catch of the day, “Pronatura” sicilian courgette puree, beurre blanc. (Micro herbs, anchovies oil)
(Fish, milk, sulphites)

“Bedlam farm” asparagus, “g’s organic” potatoes, devon runner beans, zero wastage smoked leeks emulsion.
Veg (vegan under request) (soy, celery)

Desserts

Creme patissiere tart, fresh seasonal fruit.
(Gluten, eggs, milk)

Hazelnut semifreddo, salted caramel.
(Gluten, eggs, milk, nuts)

Dark chocolate delice, vegan chantilly.
(P.B. G.F. D.F.) (Soy)

Selection of english cheese from “curd & cure” and chutneys.

Cornish yarg, gunpowder oak smoked cheddar, white lake kingfisher blue, Salisbury rosary ash
(Milk, sulphites, mustard)





Fine dining dinner

Our fine dining experience is designed for intimate gatherings of up to 12 guests.

Starters

Stuffed ispica globe artichoke, lemon burrata, north atlantic langoustine, low acid onions, dashi bearnaise. (Lemon balm, parsley, mint)
(Eggs, milk, sulphites, crustaceans, fish)

Suffolk pork and manzanilla sherry terrine with pistachios, anchovy mayo, sorrel from our vertical garden, gooseberries gel, brioche. (Robert sauce, baby parsley, sorrel, buckler sorrel, mustard frill)
(Fish, milk, eggs, gluten, mustard, nuts, sulphites)

“Pro natura” courgette, peas and potato puree, preserved lemon mayo, white asparagus, vegetables jus.
(Vegan under request) (celery, milk, eggs, mustard, sulphites)

Mains

Somerset beef fillet, carrot in brown butter, duck fat pickled onion, “richard rowan” cornish wild garlic and seasonal herbs fluid gel, beef jus.
(Milk, sulphites)

Cornish catch of the day, “pronatura” sicilian courgette puree, mint marinated yellow courgettes, sea vegetables, sicilian bergamot, fish jus.
(Fish, milk, sulphites, celery)

“Bedlam farm” asparagus and chardonnay gel, devon runner beans with lovage. Zero wastage leek emulsion on ratte potato. Veg (vegan under request) (eggs, celery, sulphites, mustard)

Desserts

Lemon crème pâtissier tart, macerated strawberries, basil, vanilla ice cream.
(Gluten, eggs, milk)

Hazelnut semifreddo, salted caramel, “angus davison” raspberries icecream.
(Gluten, eggs, milk, nuts)

Dark chocolate delice, vegan chantilly, vegan coconut ice cream.
(P.B. G.F. D.F.) (Soy)

Selection of english cheese from “curd & cure” and chutneys

Cornish yarg, gunpowder oak smoked cheddar, white lake kingfisher blue, Salisbury rosary ash
(Milk, sulphites, mustard)

