

RANDOX



MANY CLOUDS MENU



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FRIDAY 4TH – SATURDAY 5TH APRIL 2025

ON ARRIVAL

A bit late for breakfast and too early for lunch, somewhere in between...Brunch style bites

Croissant wrapped rare breed Cheshire pork sausage
Cheesy blushed tomato arancini
Sauces to dip, tomato aioli and rich butter sauce

THEN

It's there to share

Enjoy a taste of the Mediterranean without leaving your table

Geeta's onion and paprika flatbread, picos mini breadsticks
Classic houmous, super green pesto, early harvest olive oil, Modena balsamic
Borettane onions, Nocellara olives, blushed tomatoes, bocconcini

A STREET FOOD BOWL THING

A Street in Japan

Tori katsu chicken bowl,
Crispy panko chicken thigh, rice, cucumber, black sesame seeds,
spicy curry mayonnaise, spring onions

Deep South Street

Cornmeal crusted tilapia,
Spring asparagus 'Creole succotash', red peppers, green beans, corn,
edamame with loads of fresh herbs, Maple balsamic vinaigrette

The Highlands Street

Deer stalker pie,
Slow-braised pulled venison, onion purée and rich bone marrow breadcrumbs,
layered in a short pastry case, bashed neeps and tatties, ruby beet and game jus

Plant Street

Bibimbap sesame crusted tofu... 'sort of'
Ingredients brought together with a smoky, spicy gochujang sauce,
the Korean pre-cursor to the trendy 'buddha bowl'

AFTERWARDS

Something sweet

Red berry mascarpone Eton Mess (VG)
Key lime crumble (VG)
Pink lemonade cake

LATER, TO THE TABLE

A tea in the afternoon, a very British custom.

A charming blend of tradition and elegance, enjoy finely cut sandwiches,
together with filled fruit scones served and afternoon tea cake