

THE 1907

EVENTS & PRIVATE HIRE



BOWL FOOD 2025



BOWL FOOD

Served in disposable biodegradable bowls.
We recommend 2 savoury and 1 pudding bowl

3 BOWLS • £20.50 PER PERSON
ADDITIONAL BOWLS • £7.00 PER PERSON



MEAT BASED

Braised oxtail stew, pumpkin polenta, buttered cavolo nero
Chicken tikka masala, rice, coriander
Grilled Owton's pork sausage, buttery mash, onion gravy
Mini roast beef sirloin, roasted vegetables, cauliflower cheese bonbon, Yorkshire pudding

FISH BASED

Marinated squid, chickpea & chorizo stew, gremolata, sourdough
Mini battered fish & chips, tartare sauce

PLANT-BASED

Tarka dahl, chickpea, coriander, flatbread (pb)
Aubergine and tomato ragout, herb salad (pb)
Plant-based chilli, rice, guacamole (pb)
Wild mushroom, tarragon & chestnut orzo pasta (pb)

PUDDING BOWLS

Chocolate brownie, vanilla cream (v)
Sticky toffee pudding, vanilla cream (v)
Bailey's tiramisu

PLANT-BASED PUDDING BOWL

Apple & blackberry crumble, plant-based vanilla cream (pb)



LOOKING FOR A MORE PREMIUM EXPERIENCE?

Please ask us about hiring crockery for your bowl food service
for a more premium experience.



If you have an allergy, please use the QR code to check for allergens.
Dishes may not contain specific allergens, but our food is prepared in areas where cross contamination may occur. As we try to keep our menus seasonal ingredients may be changed in line with the seasons



EVENTS & PRIVATE HIRE

STUART GREEN

GENERAL MANAGER

T 020 8892 3874

E the1907@fullers.co.uk