

# HOTHOUSE LATITUDE

Our menu is sourced from the kitchens of seven independent food producers, who have been invited to Latitude because of their diversity, their fresh ingredients, and their ability to create wonderful dishes in the middle of a field.

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## MENU

### FRESHLY PREPARED ISLAND DISHES FROM BOXFOOD CARIBBEAN

**Jerk Chicken** – marinated boneless chicken, served with rice & peas, pineapple and pimento chutney, seasonal salad, Jerk gravy pot - £10.50

**Ackee n Saltfish** – sauteed saltfish with ackee & Jamaican spices, served with fried dumplings, garnish with plantain, organic coconut flakes, coriander - £11.00

**Curry Goat** - slow cooked goat in a rich Jamaican sauce, served with rice & peas, homemade traditional coleslaw, coriander, blackcurrant chilli jam pot - £11.00

### KEBOBS FROM PERSIAN CHICKEN

*All served with salad, mint yoghurt, pickles and wrapped in warm khobez flatbread*

**Lamb Kufta Kebob** - ground lamb seasoned with sumac, mint, parsley and a pinch of chilli served with toasted pine nuts & sunflower seeds - £9.50

**Saffron Chicken (Joojeh)** – char-grilled chicken marinated in lemon juice, yoghurt and saffron served with nigella seeds - £9.50

**Roast Aubergine Kebob** – aubergine roasted with Za’atar & served with harrisa and tomato sauce, houmous, pine nuts & sunflower seeds - £9.00

**Kids’ Chargrilled Chicken** - chargrilled chicken in lemon, yoghurt and turmeric served with rice, lettuce and mint yoghurt - £5.00

### A FOOD REVOLUTION FROM GUERRILLA KITCHEN

**Classic Bao Buns** – Blythburgh pork belly, cucumber, mint, hoisin sauce - £9.50

**Nacho Burger** – meatless patty, chipotle mole, guacamole, nachos - £9.50

**Tempeh** – fried tempeh sambal, green beans, peppers, coconut rice - £10.00

**Pad Thai Fries** – potato, peanuts, chilli, coriander, miso caramel - £5.00

## FRESH FISH FROM THE SEACOW

**Fish & Chips** – deep fried haddock, hand cut chips, minted mushy peas, tartare sauce - £9.50

**Deep Fried Calamari** – lightly battered squid, hand cut chips, mayonnaise, lemon - £9.50

**Tempura prawns** – lightly battered king prawns, hand cut chips, sweet chilli dipping sauce - £9.50

**Kids' fish & chips** – a smaller version of this classic dish - £5.00

## INDIAN PLATES FROM YELLOW TURBAN THALI

**Thali plate** – Kerelan cauliflower, chickpea & coconut curry, sweet potato, spinach & tomato curry, yellow tara dahl with crispy onions, steamed basmati rice, mixed pickles & chutneys - £11.00

**Homemade vegetable pakoras** – served with kachumba salad of white cabbage, tomato, cucumber, mint, pomegranate & tamarind sauce - £8.00

**Gujurati vegetable samosas** – delicious, homemade and served garnished as above - £8.00

## MEXICAN STREET FOOD FROM THE TACO KITCHEN

**Pork Carnitas** – crisp roasted pork served on 3 corn tortillas with pico de gallo, fresh coriander & tomatillo salsa - £9.50

**Barbacoa Beef** – slow cooked brisket in a spicy chipotle sauce served on 3 corn tortillas with pickled red onion, fresh coriander & tomatillo salsa - £9.50

**Corn & Cactus** – fire roasted corn & cactus served on 3 corn tortillas with melted cheese, avocado, lime crema, & fresh coriander - £9.50

## DESSERTS FROM THE HOTHOUSE

**Chocolate Brownie** – warm double chocolate brownie served with vanilla ice cream - £5.00

**Churros** – the Spanish street food favourite served with a rich chocolate dipping sauce - £5.00

**Ice Cream Cones** – choose from vanilla or double chocolate, served in a waffle cone - £2.50

## BREWS FROM THE RURAL COFFEE PROJECT

**Espresso** - £2.00 / **Double Espresso** - £2.50 / **Flat White** - £3.00

**Latte** - £3.00 / **Cappucino** – £3.00 / **Teas** - £2.50

## TO DRINK

(pricing and measures to come)

### APERITIF

Gin & Fever Tree Tonic

### BUBBLES

Champagne Moët Chandon Brut Imperial

Laurent-Perrier Brut

Segura Viudas Cava Brut

Ponte Aurora Sparkling Rose

Ponte Prosecco Extra Dry (snipe)

### RED

Cune Crianza Rioja 2014 (Spain)

Louis Jadot Fleurie Poncereau 2015 (France)

Le Pigeonnier du Chapitre Fleurie 2016 (France)

Plate 95 Merlot 2013 (Chile)

Stellar Organics Running Duck Shiraz 2015 (South Africa)

Esk Valley Marlborough Pinot Noir 2016 (New Zealand)

### WHITE

Domaine Louis Moreau Chablis 2015 (France)

Petit Chablis Millet 2017 (France)

Esk Valley Riesling 2013 (New Zealand)

Esk Valley Sauvignon Blanc 2016 (New Zealand)

Stellar Organics Running Duck Chenin / Sauvignon Blanc 2015 (South Africa)

Echo Falls Chardonnay (USA)

### ROSE

Henri Gaillard Côtes de Provence Rose 2017 (France)

Las Ondas Reserva Pinot Noir Rosé (Chile)

Stellar Organics Running Duck Shiraz (South African)

Millstream Rosé (South Africa)

### BEER AND CIDER

Somersby Cider

Carlsberg Lager

Adnams Southwold Bitter

### AND THERE IS MORE

Fever Tree Ginger Ale

Fever Tree Elderflower Tonic

San Pellegrino Limonata (Lemon), Aranciata (Orange), Eau minérale naturelle gazeuse