



BBQ MENU

WHOLE JOINTS

Slow smoked beef brisket with cumin, fennel, coriander, smoked paprika, oregano
Pork shoulder marinated in peanut butter, coconut water, coriander
Mojo spatchcock chickens
Butterfly legs of lamb, confit garlic, rosemary
Coriander, lemon and dill cured whole salmon fillets

BBQ SKEWERS & FINGER FOOD

Hell fire chicken wings
Cracked crab claws with lemon and aioli
Mojo chicken skewers with rose harissa mayo
Thai style pork, beef and lemon grass skewers, chilli and hoisin dipping sauce
Beef, mushroom, bacon and onion, bourguignon style

CUTS, BURGERS, SAUSGAES

House recipe beef burger
Chicken and chorizo burger
Pittsburgh style bavette steak
Pork collar steak
Flat iron
Traditional bockwurst

VEGGIE

Charred courgettes, sweet corn, chilli, coriander, parmesan
Squash, wild mushrooms, Shropshire blue
Aubergines, cumin, coriander, nuoc Cham sauce

CARBS, SALAD, BREAD

Warm new potatoes, mint, English butter
Dirty fries with pulled chilled beef, sour cream, and cheese
Charred leeks with smoked bacon hollandaise.
Corn on the cob with chilli butter
Barbeque baked beans
Heritage tomato, English mozzarella, charred croutes, pistou
Ice berg salad with, sweet red onions, crispy bacon, parmesan, Caesar dressing and toasted brioche crumb
Greek salad with oak aged feta
Classic Caesar salad, gem, soft boiled egg, parmesan, croutes, anchovies, Caesar dressing
Cumin scented rice, golden raisins, coriander
Deli style coleslaw
Asian style glass noodle salad, chicken, chilli, ginger, lime, coriander
Brioche, Focaccia, Flat breads

SAUCES, DRESSINGS, DIPS

Smokey barbeque

Aioli
Hoisin and chilli
Béarnaise
House steak sauce
Spicy ketchup
Mojo sauce
Tarragon emulsion