



2026/2027

BBQ. BIG PLATES.

MENU

FLAME.

CHARGRILLED FILLET STEAK
& CHIMICHURRI

HARISSA LAMB CHOPS
CHARRED LEMON SLICES, MINT YOGHURT, POMEGRANATE

BBQ PORK BELLY SLICES
APPLE SLAW, CRACKLING, CIDER GLAZE

STICKY KOREAN CHICKEN THIGHS
GOCHUJANG GLAZE, SESAME, SPRING ONION

CHARRED CHICKEN THIGHS
GARLIC, SMOKED PAPRIKA, HONEY GLAZE

CATCH.

CHARGRILLED KING PRAWNS
CHILLI GARLIC BUTTER, LIME, HERB OIL

MISO GLAZED SALMON
SESAME CRUST, CUCUMBER RIBBONS

SEABASS FILLETS
CHERMOULA, FRESH HERBS AND LEMON

GRIDDLED SCALLOPS
& SALSA VERDE

ROOTS.

GRILLED CHILLI, HONEY, TYHME HALLOUMI
ON TOASTED CIABATTA WITH PEACH

SMOKED AUBERGINE STEAK (VG)
TAHINI DRIZZLE, POMEGRANATE, CRISPY CHICKPEAS

BBQ ZATAR CAULIFLOWER (VG)
FRESH HERB SALSA, POMEGRANATE MOLASSES

WILD MUSHROOM & THYME FLATBREAD
ROCKET & TRUFFLE OIL



2026/2027

BBQ. GRAZING.

MENU

GRAINS.

WILD RICE & MANGO
EDAMAME, CHILLI, LIME, CORIANDER,
SESAME & GINGER DRESSING

SPICED ISRAELI COUS COUS
CHICKPEAS, FRAGRANT HERBS, TOASTED ALMONDS
SUNBLUSHED TOMATOES

BULGHUR TABBOULEH
FRESH HERBS, CUCUMBER, LEMON & OIL DRESSING

EARTH.

BUTTERNUT SQUASH, CHICKPEA, & POMEGRANATE
MARINATED FETA & FRESH HERBS

HASSLEBACK BEETROOT
WITH LIME CORIANDER SALSA & YOGHURT

RADICCHIO, & SWEET POTATO
CAVOLO NERO, PECANS & A BALSAMIC DRESSING

LEAVES.

CRUNCHY FRENCH BEAN SALAD
GARLIC TOASTED HAZELNUTS, & ORANGE DRESSING

SUMMER PANZANELLA
PEACHES, TOMATOES, CUCUMBER, BASIL & PISTACHIO

SUGAR SNAPS, RADISH, MINT & CHILLI
WITH TOASTED SOURDOUGH & A MUSTARD DRESSING

PODS.

SILKY WHITE BEAN HOUMOUS
ZA'TAR & FLATBREADS

CHICKPEA & AVOCADO
RED ONION, CUCUMBER, LIME AND CUMIN DRESSING

PUY LENTIL SALAD
BUTTERNUT SQUASH, SLOW ROASTED TOMATOES, WHIPPED FETA, FRESH HERBS,
AND ROCKET



2026/2027

BBQ.SMALL PRINT.

MENU

PLATES.

3 MAIN OPTIONS + 4 SALADS / £32.50 PR HD

4 MAIN OPTIONS + 4 SALADS / £38.50 PR HD

5 SALAD/SIDE SELECTION / £22.50 PR HD

LITTLE ONES.

£12.50 PR HD

CHOOSE 2
CHIPOLATAS IN HOT DOG BRIOCHE ROLL
HAMBURGER IN BRIOCHE BUN
CHICKEN & VEGETABLE SKEWERS
LAMB KOFTA SKEWERS

SELECTION OF
TOMATO AND MOZZARELLA SALAD
CUCUMBER, CARROT AND PEPPER STICKS
BAKED POTATO HALVES
MINI CORN ON THE COB

ADDITIONS.

EXECUTIVE CHEF – HOLLY SUGARS
£225 (3HRS) + £65 EVERY HOUR EXTRA

ON SITE CHEF
£150 (3HRS) + £45 EVERY HOUR EXTRA

WAITER
£20 PR HR

INFO.

MINIMUM SPEND OF £450 FOR A DELIVERY
OF PRE PREPARED FOOD

MINIMUM SPEND OF £875 FOR AN ON SITE CHEF SERVICE