



Passion *for* Food

## BBQ MENU

### MEAT

#### Burgers

Aberdeenshire beef slider, jack cheese, pickles

Pulled Blythburgh pork butt slider, vinegar slaw

Pulled devilled chicken slider, kimchi, chipotle mayo

#### Reverse seared Blythburgh pork chuck

Smoked low for 1 hour, fired over coals, resting juices poured over sliced meat, served

#### Chipotle and maple chicken wings

Brined, smoked low and slow, then finished over coals

#### Argentinian grilled beef short ribs

Beef short rib is usually braised but if grilled South American style they have a heightened beefy flavour. Chimichurri is the standard condiment to accompany grilled meats.

#### Leaping Frog Chicken

The chicken is opened up and flattened to resemble a leaping frog by doing this the chicken can be easily cooked on the grill and allows more of the meat to pick up a smoky flavour.

#### Sausages

Sandy Lane Farm, Tiddington, supply our organic pork sausages

#### Locally sourced, Texas Style Pork Ribs

With a spicy glaze and sauce ideal for mopping

#### From the East

Lemongrass skewered chicken, with lime ginger and chilli

Thai beef chilli skewers

Butterflied leg of lamb with cumin, coriander and mint rub

Lamb koftas with mint and lime yogurt

Chicken Drumsticks Marinated in Spices, Yoghurt & Lime



## **FISH**

Fried soft shell crab slider, lime slaw, Singapore chilli sauce  
Louisiana prawn gumbo  
Teriyaki salmon  
Honey, soy and ginger glazed salmon  
Swordfish with salsa Verde  
Plump prawn skewers, Thai inspired

## **VEGETARIAN**

Glamorgan sausages  
Griddled asparagus with hollandaise  
Chilli peppers stuffed with cheese and roasted on the grill  
Roasted aubergine with feta, mint and pumpkin seeds  
Indian rubbed paneer skewers

## **SALADS & SIDES**

Red slaw  
New potatoes with spinach, crispy bacon, shallots and a grain mustard dressing  
Caesar salad with anchovies, Reggiano curls and ficelle wafers  
Smashed cucumber pickled watermelon salad  
Iceberg salad buttermilk and blue cheese dressing  
Charred cauliflower, tomato, caper and dill  
Apple, celeriac, water cress and radish salad, mead dressing  
Sweet potato, spring onion and chilli  
Iceberg, avocado and black grape salad  
Yellow and green courgette salad with orange zest and basil dressing  
Baby gem, broad bean and pea shoots with fresh mint aioli  
Char grilled broccoli with chilli, garlic and almonds