



Pimped Up BBQ

Spring/Summer Season 2021

Meat

Ribeye steak 'chimichurri'
Cheeseburger, bacon bourbon jam & pink pickles
New season lamb skewer, mint raita, pickles & flatbread
Lime & mango chicken w/ tropical salsa
Thai green & coconut chicken

Fish

Mango kimchi langoustines
Crab claws & singapore chilli sauce
Lobster tail, pollock & smoked mackerel burger, tarragon mayo
Black tiger prawns, lemon, garlic & chilli skewer
King prawns 'chinese salt & pepper'

Vegi/Vegan

Halloumi, pepper, mushroom & spring onion yakitori (v)
'Frida Kahlo' Halloumi burger, jalapeño & lime guacamole, sour cream & pink onions (v)
Smoked tofu 'bahn mi' vietnamese burger (ve)
Smoked tofu 'Asian spice' mushroom & chilli hoisin glaze skewer (ve)
Courgette, yellow pepper, mushroom, red onion & cherry tomato (ve)

Sides

New season potatoes, lemon, parsley & extra virgin olive oil (ve)
Skin on fries & maple bacon salt (ve)
Vine tomato, mozzarella, basil & extra virgin olive oil (ve)
Wild rocket, green leaf w/ soft herbs (ve)
Classic caesar salad (v)
Chickpeas, pepper, cucumber, lemon & dill quinoa salad (ve)
Asian slaw, holy basil & coriander dressing (ve)
Carrot & beetroot slaw, orange, sesame & coriander dressing (ve)
Green leaf & rocket salad w/ soft herbs
Chipotle, parmesan & coriander corn on the cob (v)

Provenance promise

*Our beef is sourced from sustainable grass fed British suckler herds & dry aged on the bone
Our lambs are all naturally reared in the South West, champagne style PGI status
Our pork are naturally bred and outdoor reared on Jimmy Butler's Blythburgh farm, a family passionate about animal welfare
Our Cotswold white chickens are from award winning Robert Caldecott, ethically reared & for 50% longer on his farm in Worcestershire
All our fish is sustainable from New Wave Fisheries*