

BT&G

Suggested price £95 per person (in-house price approx. £60pp)

Based on 10 guests

1ST COURSE – CHOOSE 1

IBERICO SECRETTO WITH CHIMICHURRI DRESSING
GARLIC & HERB BAKED PRAWNS ON TOAST WITH FENNEL JAM AND GARLIC MAYO
FENNEL & CHILLI SCOTCH EGG WITH CHIPOTLE & LIME MAYO
PORK SHOULDER FRITTER WITH DATE BROWN SAUCE AND PICKLES
ROASTED BONE MARROW WITH SOURDOUGH TOAST AND CHIMICHURRI

FLATBREADS: 2ND COURSE – CHOOSE 1

SOUVLAKI LAMB WITH GARLIC BUTTER, MAYO, PICKLES & PARMESAN
TREACLE BRAISED PORK WITH MUSTARD MAYO, MATURE CHEDDAR AND CRISPY ONIONS
KOREAN BBQ CHICKEN, JAPANESE MAYO, PICKLED CHINESE CABBAGE AND PARMESAN
CHIPOTLE & LIME TIGER PRAWNS, SESAME SLAW AND LIME
ROASTED VEG, HUMMUS AND FETA

MAINS

BIG CUTS TO SHARE

T-BONE

CHATEAUBRIAND

COTE DE BOUEF

PORK TOMMAHAWK

- PLAIN OR MARINATED IN TREACLE AND GUINNESS
- SERVED WITH GEM SALAD, ROASTED ONION, POTATO GRATIN AND BBQ HISPI

OR PLATED MAIN COURSE OPTIONS

- HAM, EGG & CHIPS- TREACLE CURED PORK RIBEYE, FRIED CACKLEBEAN EGG, PICKLED PINEAPPLE AND CHIPS
- ROTISSERIE LEG OF LAMB WITH SWEET AND SOUR AUBERGINE AND POTATO FONDANT
- PORK BELLY PORCETTA, SMOKED BACON CABBAGE, APPLE SAUCE, CREAMED POTATO AND RED WINE SAUCE
- SOUVLAKI ROTISSERIE CHICKEN WITH HUMMUS, ROASTED VEG AND CHARRED LEMON
- SMOKED AND SLOW COOKED BEEF CHEEK WITH CREAMED POTATO AND H&F CARROT
- SMOKED SHOULDER OF LAMB WITH MINTED PEAS, POTATO GRATIN AND MINT GRAVY

FISH

- KEEMA SPICED MONKFISH, KACUMBER SALAD AND CHIPOTLE & LIME MAYO
- WHOLE BAKED BRILL/TURBOT WITH CHIVE BUTTER SAUCE, BBQ LEEKS AND SALAD

PUDDINGS – CHOOSE 1

CAMPFIRE RICE PUDDING, BOOZY PRUNES AND RHUBARB & RASPBERRY COMPOTE
BBQ BASQUE CHEESECAKE WITH STRAWBERRY & VANILLA COMPOTE
UPSIDE DOWN BANANNA AND BACON CAKE WITH SALTED CARAMEL ICE CREAM
UPSIDE DOWN PINEAPPLE CAKE WITH RUM RASINS, COCONUT & LIME GELATO