

THE SHED

BT&G

Four-Course Menu
£95.00 Per Person

FIRST COURSE

IBERICO SECRETO WITH CHIMICHURRI DRESSING
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

SECOND COURSE

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

MAIN COURSE

A CHOICE OF ONE "BIG CUTS TO SHARE" OR ONE "PLATED DISH"

BIG CUTS TO SHARE

T-BONE | CHATEAUBRIAND | COTE DE BOEUF | PORK TOMAHAWK
PLAIN OR MARINATED IN TREACLE & GUINNESS
SERVED WITH GEM SALAD, ROASTED ONION, POTATO GRATIN AND BBQ HISPI

OR

PLATED DISHES

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 PORCHETTA, SMOKED BACON CABBAGE, APPLE SAUCE, CREAMED POTATO AND RED WINE SAUCE
SOUVLAKI ROTISSERIE CHICKEN WITH HUMMUS, ROASTED VEG AND CHARRED LEMON

DESSERT

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

Please note dishes are subject to change according to seasonal availability and prices are subject to change without notice.
Please choose one dish per course for your entire party.