



CLASSIC BBQ MENU

£18

100% Beer burgers (gf)

Selection of butchers sausages

Cajun chicken skewers (gf)

Chickpea and mushroom burgers (ve)

Grilled corn with chilli and coriander (ve, gf)

Warm brioche rolls

Baby leaf salad (ve, gf)

Moroccan cous cous (ve)

*Please ask a member of staff for allergen information
A 12% service charge will be added to your bill*



CLASSIC BUFFET MENU

£18

Charcuterie platter

Selection of local cheese

Home-made bread with olives (v)

Potato & chive salad (v)

Baby leaf salad (ve, gf)

Moroccan cous cous (ve)

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ALL AMERICAN BUFFET

£24

Mini burger sliders

Bratwurst, sauerkraut

Sticky bourbon pork ribs (gf)

Southern fried buttermilk chicken

Chilli bean burgers (ve)

Grilled corn with scallions (ve, gf)

Onion rings (v)

Fries

Coleslaw

Green salad

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**CARIBBEAN
BBQ**
£24

Jamaican Jerk Chicken Skewers (gf)

Smoked Belly Pork, salsa verde (gf)

Salt fish cakes, fermented scotch bonnet sauce

Mango and tomato chutney

Black bean, red pepper burger, with smashed avocado (ve)

Spinach and goats milk cocoo (gf)

Grilled corn with ginger and scallions (ve, gf)

Hot and sour carrot and cabbage slaw (ve, gf)

Coconut rice and beans

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LAZY HAZY HOG ROAST

£29

Roast loin & crackling (gf)

Slow cider braised belly (gf)

Smoky pulled pork shoulder (gf)

Sticky JD ribs (gf)

Chilli bean burgers (ve, gf)

Pulled jackfruit (gf,ve)

Potato and chive salad (ve upon request)

Roasted corn with cayenne (ve, gf)

Coleslaw (ve, gf)

Green salad (ve, gf)

Sage and onion stuffing

Hazy Hog apple sauce (gf)

Brioche rolls

Green salad

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CANAPES

£2.50 EACH

Salmon fishcakes, tartare sauce

Basil and mozzarella arancini (v)

Pistou marinated artichoke and cherry tomato (ve, gf)

Teryaki chicken skewers

Mini jacket potatoes with sour cream chives and caviar
or vegannaise (ve)

Truffled duck liver parfait, fruit chutney

Boudin of guineafowl and trompette, tarragon mustard (gf)

Smoked haddock and spring onion tart

Stilton and red onion tart (v)

Min of 20 of each type ~ Pick a maximum of 5 different type

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MINI DESSERTS

£3 EACH

Lemon Meringue Pie (v)

Key Lime Pie (v)

Apple crumble tartlet (v)

Cardamom & blood orange pannacotta (gf)

Vegan chocolate brownie (ve)

Star anise-infused pineapple skewers (ve,gf)

Compressed iced melon skewers (ve,gf)

Strawberries & whipped cream (v)

Clotted cream crème brulee (v,gf)

Mini chocolate caramel pots (v,gf)

All guests must have the same choice

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