

BBQ Bible

We're here to help you make the most of your BBQ by helping you on that grill!

Here are some of our BBQ Top Tips:

Let the BBQ heat up first

A common mistake is to start throwing food on the grill without giving the BBQ enough time to reach it's optimal temperature!

Coals: 30-40mins | Gas 10mins

Check you've got the right tools!

We've all accidentally lost a sausage down a grill or flipped a burger over the edge.

The one bit of kit you simply must have is a decent pair of tongs – they give you the most control, and reduce the chances of dropping anything between the grills.

Get the sides right

Sides should never be an afterthought! They will make up two-thirds of what you eat if you're trying to have something that resembles a balanced meal. We've got you covered though...

Check out our range in-store

Thermometer = Life

Don't get caught out with under or overcooked meats! Invest in a probe to ensure you get everything cooked to perfection!

Organising and event or feeding a crowd?

Let us take the stress out of your BBQ and ask us about custom packs made just for you by

The BBQ Experts

Brush up on your BBQ Skills with our series of 'How To' videos on Youtube



Northumbrian Food Hall:

Willowburn Retail Park, Alnwick, NE66 2DJ

Tel: 01665 602186

Monday - Saturday: 7:30am - 6:00pm

Sunday: 10:00am - 4:00pm



Barbecue & Grill Menu

Turnbull's

Northumbrian Food



Serve up the Perfect Party for your Friends and Family from

The BBQ Experts

Become a BBQ Expert...

Helping you make the most of your BBQ

Master Crafted Sausages

Traditional Pork

Northumbrian

Beef & Guinness

Angus Beef

Pork & Caramelised Onion

Pork & Cracked Black Pepper

Pork & Sweet Chilli

Pork, Whisky & Hot Honey

Pork & Apple

Pork & Haggis

Ploughman's Pork

& Loads more!

Sausage of
the Month
Two for
£8.00



Kebabs

Experience a world of flavour

NEW: Buffalo Chicken Fire

NEW: Aromatic Thai

Black Garlic

Caribbean Hot

Chilli & Mango

Garlic Butter

Greek Passion

Honey Habanero

Honey Chilli

Honey Mustard

Jamaican Jerk

Lemon & Lime

Lemon Chilli & Ginger

Spicy Mexican

Smoky Alabama BBQ

Tandoori



Gourmet Burgers

Handmade by our Butchers

Beef Steak

Beef, Blue Cheese & Black Pudding

Beef, Venison & Horseradish

Beef & Caramelised Onion

Mexican Beef with Peppers

Jucy Lucy (stuffed burger)

The Double Mexican Stack

Pork & Apple

Lamb & Mint

