

## GOURMET BBQ MENU

	SNACKS	
	A selection of East Bristol bakery breads & salted butter	Gluten, milk, egg
	Nocellara Olives	Sulphites
	Somerset Charcuterie board, pickles	Sulphites
	Burrata with new season olive oil (gf)	Dairy
	Babaganoush with radishes, chicory & cucumber (vg/gf)	n/a
	ON THE GRILL	
	Charred hispi cabbage, hazelnut & chilli 'butter'	Nuts, Soy
VEG	Abbots Leigh halloumi & roasted summer vegetables marinated in dill, lemon & chilli	Dairy
	Grilled aubergine, Isle of White tomatoes, tarragon, creme fraiche & Old Winchester	Dairy
_	Butterflied mackerel w/ raw courgettes, fennel, pea, mint	Fish
FISH	& lemon Cornish catch of the day with charred I.O.W tomatoes, green beans & dill	Fish
	Devon scallops w/ garlic & herb butter (+2.95 each)	Dairy, Shellfish
	Grilled rare onglet steak with roast beets, cumin & rosemary	n/a
MEAT	Beechridge farm Chicken- lemon & sweet herb oil with slow cooked leeks, yoghurt and sumac	Dairy
	Mendip leg of lamb- anchovy & garlic with courgette caponata, pine nuts & olives	Sulphites
	SIDES	
	I.O.W heritage tomato salad, red onion & basil	n/a
	New potatoes, salsa verde	n/a
	Chopped salad w/ chickpeas, tahini & lemon dressing, loads of herbs & seeds (vg/ gf)	Sesame
	Green cous cous, herb dressing, glazed red onion & seeds (vg/df)	Sulphites

Minimum 10 people