

## **BBQ & OUTDOOR DINING MENU**

BRICK CHICKEN COOKED ON OUR GIANT PAN

LAMB, LEMON & DILL SOUVLAKI

SLOW COOKED LAMB SHOULDER / PORK BELLY

VEGETABLE & HALLOUMI SKEWERS

SERVED WITH RANGE OF SAUCES/RELISHES

MINT YOGHURT

ROMESCO SAUCE

CRAB APPLE JELLY

CHILLI JAM

### **SIDES**

GREEN ISRAELI COUSCOUS WITH WATERCRESS & SEEDS

GREEN & YELLOW BEANS WITH LEMON OIL DRESSING & ALMONDS

PEA, RADISH & LEMON ZEST

COLESLAW WITH CURRANTS, CHILLI FLAKES, CASHEWS NUTS

SPINACH & GREEN LEAF SALAD WITH ROASTED RED PEPPERS & HERB DRESSING

CUCUMBER SALAD WITH RED ONION & DILL

CURLY POTATO SALAD WITH CREME FRAICHE & BASIL

ORZO SALAD WITH PICKLED CUCUMBER & DILL

RAW TUSCAN KALE SALAD WITH PECORINO DRESSING

CELERY SALAD WITH CANNELLINI BEANS & OREGANO FLOWERS

SHAVED FENNEL SALAD WITH ROCKET, COURGETTE & BAKED RICOTTA

RAINBOW RIBBON SALAD WITH COCONUT DRESSING

PERL LAS BLUE CHEESE WITH WATERCRESS, ROCKET, CUCUMBER & HERB OIL

## **DESSERTS**

TROPICAL FRUIT SALAD WITH VANILLA SYRUP

MARINATED STRAWBERRIES WITH LAVENDAR SHORTBREAD & CLOTTED CREAM

SUMMER PUDDING WITH BERRIES

ETON MESS

LEMON TART

DARK CHOCOLATE & SALTED CARAMEL CAKE

GINGER CHEESECAKE