

We bring the fire! We have many grills & BBQs to cook up a feast in all weathers

Our menus are very seasonal; dishes may change throughout the year

This menu is exclusive, only available by itself and cannot be mixed with any other menus

The starters can be made as main course sizes

The dishes can be plated individually or served as a family style buffet

PRICE: 2 course £45 per person

3 course £60 per person

Please add serving staff cost on top of the total cost per person

For up to 12 people add £250

Over 12 people add £360

Over 20 people POA

All prices are inclusive of VAT

Starters

A choice of 2

Whole king prawns, wild garlic miso butter, lemon

Hay blazed mussels, caramelised lemon, black peppercorn butter

Lime cured Harts Barn Lake trout, flame roasted skin, fermented horseradish cream

Fire baked eggs, shakshuka, labneh, nduja, chilli honey, lime (v available)

Smoked bacon-wrapped scotch egg, bourbon BBQ sauce glaze

Bourbon & smoked guanciale pit beans, sourdough toast, fried egg (v available)

Main Course

Please choose 1 dish from each of meat, fish & veg or 3 dishes in total

Meat

Deb's GOS pork belly Porchetta, nduja, quince, orange & fennel seed stuffing

Dry aged Longhope ribeye on the bone, smoked bone marrow butter

Charcoal seared bavette steak, truffle & black peppercorn salt

Local beef short rib, Mexican mole sauce, pink pickled onion, fermented lime cream

Smoked & confit ox cheek, fried onion crumb

Fermented clementine ras el hanout lamb, pomegranate

Spatchcock chicken: Jamaican jerk or Thai satay or Sour Cherry Chipotle, or bourbon BBQ

Fish

Stuffed whole seasonal fish, wrapped in banana leaves & grilled

Smoked & flame grilled Harts Ban Lake trout, Thai sweet chilli, crispy ginger

Flambadou flame basted scallop, yuzu kosho, sesame dressing

Vegetarian & Vegan

Ember roasted celeriac, soy & honey glazed mushrooms, crispy onions
Miso roasted cauliflower, smoked caper salsa verde
Ash baked squash, toasted pumpkin seeds, slow roast tomato, fresh ricotta, basil
Mushroom souvlaki, beet hummus, tzatziki
White miso teriyaki aubergine, shichi-mi tōgarashi Japanese 7 spice crumb

Sides

Choose 1 bread, 1 salad & 1 vegetable or up to 3 dishes in total

Beef dripping flatbreads
Woodfired sourdough focaccia
Grilled romaine, anchovy mayo, crispy bacon, parmesan
Charred tomato, sourdough, olive & smoked mozzarella salad
Ember roasted seasonal vegetables & potatoes
Flame roasted padron peppers, smoked salt, EVOO

Sauces

Choose up to 2

Smoke roasted tomato & jalapeno salsa
Blistered green chilli chimichurri
Oak smoked bearnaise sauce
Ember roasted baba ghanoush

Desserts

Choose up to 2

BBQ baked chocolate orange fondant brownie, candied orange
Caramelised peach, thyme honey syrup, charcoal chantilly cream
Rum & brown sugar roasted pineapple, mango salsa, lime yogurt
Flame toasted marshmallow & cookie sandwich, dark chocolate sauce, hazelnut praline
Wood fired Basque lemon cheesecake

Our Chefs make everything from scratch, using as much local, seasonal & foraged produce as possible. Which means our menu will change throughout the year. We pride ourselves on being a zero-waste kitchen and, utilising as many “waste” products as possible.

**Please inform us of any food allergies or intolerances at time of booking.
Our dishes can be adapted to suit most diets**