

BBQ MENU - Real BBQ food smoked over local apple & cherry wood

LOW N SLOW

Our Fire Chef has designed our own range of BBQ dry rubs and seasonings, which are showcased in this menu as well as for sale through our shop.

The food is served as a platter for everyone to enjoy together

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

PRICE: £50 per person

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

For up to 10 people add £120

Over 10 people add £240

Over 20 people POA

All prices are inclusive of VAT

“Boshiberri” Baby Back Ribs

Fermented blueberry spice dry rub, glazed in blueberry BBQ sauce

“It's Got Seoul” Chicken Leg,

Kimchi spice dry rub, glazed in Korean gochujang & sesame BBQ sauce

“Bird & Butt Rub” Pork Belly Burnt Ends

Sweet spiced apple BBQ dry rub, glazed in Abbi's World-Famous Bourbon BBQ sauce

“Black Crystal Dust” Ox cheek

Sea salt, black garlic, coffee & Sichuan peppercorn BBQ rub, smoked & confit in beef tallow

All served with

Smoked mac n double Gloucester cheese, crispy onions

Bourbon & guanciale pit beans

Smoked potato & lemon thyme salad

Pink pickled onion & House gherkins

BBQ dipping sauce & Chef's fermented hot sauce

Alex Gooch challah roll

EXTRAS

Longhope Hot Links Meat Hut Butcher's local beer & cheese sausage

£5 per person, minimum 5 people

24-hour Brisket in “Black Crystal Dust”

£12 per person, minimum 10 people

“Hot & Hostile” Turkey breast Sour cherry chipotle dry rub, brushed with smoked butter

£10 per person, minimum 10 people

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HOT BBQ SKEWER BUFFET

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Over 20 people POA

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Choose up to 4 flavours for everyone to enjoy

Korean bulgogi beef or oyster mushroom

Kimchi spiced chicken thigh or aubergine, gochujang sesame BBQ glaze

Thai peanut satay chicken thigh or smoked tofu

Jamaican jerk mutton or celeriac

Bourbon BBQ belly pork or paneer

Fermented citrus ras el hanout lamb or halloumi, pepper, red onion, courgette & aubergine

Shichi-mi tōgarashi Japanese 7 spiced salmon or tofu

Sour cherry chipotle pork & pineapple or halloumi & watermelon

Choose 2 salads

Aged feta, slow roast tomato, cucumber, olive, red onion, mint, lettuce

Heritage tomato, roasted pepper, basil, oregano, mozzarella, balsamic, croutons

Preserved citrus tabbouleh, tahini, lemon, garlic, parsley, mint, onion, tomato, date syrup

Spiced roast cauliflower, pickled red onion, pistachios, pumpkin seeds, pomegranate, tahini

Thai satay rice noodles, smoked tofu, radish, beansprouts, spring onion, toasted peanuts

New potato, shredded ham, chive, mayonnaise, yogurt, lemon zest

House kimchi slaw, cashew, ginger, spring onion

All served with woodfired flatbreads & sauces to match the chosen skewers

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TRADITIONAL BBQ MENU

This menu is designed as a more laid back, traditional BBQ in the park style feast.
Served as a buffet for everyone to help themselves.

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PRICE: £35 per person

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Meats, choose up to 4

Freshly made Meat Hut butcher's sausage

Freshly made Meat Hut Butcher's burger, with plastic cheese

Local Longhope beef bavette or skirt steak

Slow smoked babyback ribs, glazed with bourbon BBQ sauce

Grilled buttermilk chicken leg

Smoked spiced whole chicken wings

Vegetarian options available, please ask when booking

Vegetables, choose up to 2

Grilled corn on the cob, butter

Roast peppers, aubergine & courgette

Grilled crushed new potatoes

Fried onions

Breads, please choose up to 2.

Seeded brioche bun

Brioche hotdog roll

flatbread

Salads, choose up to 2 salads

Aged feta, slow roast tomato, cucumber, olive, red onion, mint, lettuce

Heritage tomato, roasted pepper, basil, oregano, mozzarella, balsamic, croutons

Preserved citrus tabbouleh, tahini, lemon, garlic, parsley, mint, onion, tomato, date syrup

Spiced roast cauliflower, pickled red onion, pistachios, pumpkin seeds, pomegranate, tahini

Thai satay rice noodles, smoked tofu, radish, beansprouts, spring onion, toasted peanuts

New potato, shredded ham, chive, mayonnaise, yogurt, lemon zest

House kimchi slaw, cashew, ginger, spring onion

We will supply a selection of sauces to match your chosen menu