

LIVE FIRE BBQ MENUS

Offering our Live Fire BBQ Experience - with an assortment of meat, fish, veg options and different service styles for all budgets. With the added pleasure of knowing all our ingredients are locally sourced.





MODERN EUROPEAN FEASTING STYLE MENU - GOLD PACKAGE

BREADS & DIPS

Smoked Bone Marrow Butter – Served with warm soda bread, caper & herb rémoulade

SHARING SIDES

Burrata Salad With Heritage Tomato, Red Onion – Garlic, olive oil, and aged balsamic

Crushed Baby Cucumbers – Thai fish sauce and peanuts

MAIN MEAT OPTIONS

(Choose 1)

16-Hour Hot Honey Smoked Brisket – low and slow Texas-style smoked brisket, finished with a sweet-heat glaze for the ultimate tender bark and smoky finish

Butterflied Lamb Shoulder – Rosemary, garlic, sea salt, pepper, olive oil, lemon, and chimichurri dip

Whole Grilled Spatchcock Chicken – Jalapeño, whole lime, coriander, parsley, mint, garlic, honey, and extra virgin olive oil rub

Whole Pork Belly – Matinated in Jamaican spices and served gravy

SAUSAGE OPTIONS

(Choose 1 – Mandatory)

Homemade Venison, Honey & Garlic Sausage

Homemade Kimchi & Beef Sausage

MAIN FISH & SEAFOOD OPTIONS

(Choose 1)

Spanish Grilled Octopus – Ratte potatoes, capers, roast piquillo peppers, lemon, paprika, and parsley

Grilled Prawns Pil Pil – Garlic, chilli, paprika, and extra virgin olive oil

MAIN VEGAN/VEG OPTIONS

(Choose 2)

Wild Mushrooms with Black Garlic – Onion soubise, cavolo nero, creamy polenta, and herb oil

Roast Harissa Cauliflower – With chickpea, potato, and spinach coconut curry

Seasonal Greens – With salted anchovy, chilli, confit garlic, and butter emulsion

Charred Tenderstem Broccoli – With chilli, spring onions, and sesame sauce

Roast Squash, Watermelon & Mixed Leaf Salad – Sliced red onions, sumac, and pomegranate molasses

Charred Beetroot – With vegan feta, miso tofu cream, and toasted seeds

Grilled Corn on the Cob – With chipotle mayo, tajín, and queso fresco

POTATO & CARB SIDES

(Choose 1)

Beef Dripping Aioli with Roast New Potatoes – Finished with lime

Spanish Triple Cooked Potatoes – With bravas sauce

Truffle Mac & Cheese – With brioche crumb

Cauliflower Cheese – With cassava crumb



MODERN EUROPEAN FEASTING STYLE MENU - SILVER PACKAGE

BREADS & DIPS

Homemade Flatbread – Layered with smoked aubergine zaalouk, onion, sumac, extra virgin olive oil, coriander, and lemon

SHARING SIDES

Burrata Salad With Heritage Tomato, Red Onion – Garlic, olive oil, and aged balsamic

Crushed Baby Cucumbers – Thai fish sauce and peanuts

MAIN MEAT OPTIONS

(Choose 1)

Pork Belly Porchetta – Rolled, herb-stuffed, and slow-roasted until crispy-skinned and melt-the-mouth

Smoked Jerk Pork Shoulder – 12-hour slow-smoked with authentic Jamaican jerk marinade, scotch bonnet heat, allspice, and Caribbean aromatics

Grilled Chicken Legs – Lemon & Thyme with extra virgin olive oil rub for a final golden crisp finish

SAUSAGE OPTIONS

(Choose 1 – Mandatory)

Homemade Spanish Chorizo Sausage

Homemade Peppercorn & Fennel Sausage

MAIN FISH & SEAFOOD OPTIONS

(Choose 1)

Whole Grilled Sea Bream – Stuffed with fennel, lemon, and herbs, cooked over open flame

Miso Glazed Salmon – Grilled with samphire, rocket, and ponzu dressing

MAIN VEGAN/VEG OPTIONS

(Choose 2)

Miso Glazed Aubergine – Pomegranate, coriander, and sesame Hispi cabbage, smoked cannellini beans, feta and chimichurri

Charred Asparagus – With romesco sauce

Seasonal Greens – With salted anchovy, chilli, confit garlic, and butter emulsion

Charred Tenderstem Broccoli – With chilli, spring onions, and sesame sauce

Roast Squash, Watermelon & Mixed Leaf Salad – Sliced red onions, sumac, and pomegranate molasses

Charred Beetroot – With vegan feta, miso tofu cream, and toasted seeds

Grilled Corn on the Cob – With chipotle mayo, tajín, and queso fresco

POTATO & CARB SIDES

(Choose 1)

Beef Dripping Aioli with Roast New Potatoes – Finished with lime

Spanish Triple Cooked Potatoes – With bravas sauce

Truffle Mac & Cheese – With brioche crumb

Cauliflower Cheese – With cassava crumb



ARGENTINIAN ASADO FEASTING STYLE MENU - GOLD PACKAGE

SHARING SIDES

Cortado cuchillo Empanada (one per person)
Berenjenas al Escabeche (Pickled Eggplant)
Baked mushrooms with Chimichurri
Provoleta queso con patatas (Cheese with baked potatoes)

BBQ MAINS - SHARING STYLE OPTIONS

Ribeye steak - Imported Argentinian beef fed with grass
Beef Molleja - (sweet breads)
Slow cooked beef ribs - with Malbec glass sauce
Presa iberica - A tender, juicy, full of flavour pork cut
Marinated butterfly chicken - with lemon, garlic & mustard butter

SAUCES

Chimichurri
Creole sauce

SHARING SIDES

Baked potatoes with herbs & garlic
Truffle smash potato
Argentinian tomato salad with eggs, onion and oregano
Green leaf salad with radish, cucumber, carrots and onions
Mixed grill seasonal vegetables on the BBQ



ARGENTINIAN ASADO FEASTING STYLE MENU - SILVER PACKAGE

SHARING SIDES

Cortado cuchillo Empanada (one per person)
Berenjenas al Escabeche (Pickled Eggplant)
Baked mushrooms with Chimichurri
Provoleta queso con patatas (Cheese with baked potatoes)

BBQ MAINS - SHARING STYLE OPTIONS

Vacio Beef - Bavet Steak from Argentina
Choripan sausages - made with tender bread & creole sauce
Secreto de Iberico - 100% acorn fed Iberico pork
Grilled Pork ribs - marinated with Chimichurri
Marinated chicken wings - with lemon, garlic & mustard butter

SAUCES

Chimichurri
Creole sauce

SHARING SIDES

Baked potatoes with herbs & garlic
Cauliflower & Parmesan smash
Argentinian tomato salad with eggs, onion and oregano
Green leaf salad with radish, cucumber, carrots and onions
Mixed grill seasonal vegetables on the BBQ



MODERN EUROPEAN BUFFET STYLE MENU

MAIN MEAT OPTIONS

(Choose 1)

Pork Belly Porchetta – Rolled, herb-stuffed, and slow-roasted until crispy-skinned and melt-in-the-mouth

Smoked Jerk Pork Shoulder – 12-hour slow-smoked with authentic Jamaican jerk marinade, scotch bonnet heat, allspice, and Caribbean aromatics

Whole Grilled Spatchcock Chicken – Jalapeño, whole lime, coriander, parsley, mint, garlic, honey, and extra virgin olive oil rub

Chuck steak – Low and slow over oak, collapsed and sticky, finished with a dark treacle and smoked paprika glaze

Lamb Shoulder – Butterflied and marinated in harissa, preserved lemon, and fresh oregano, charred over open flame and rested whole

Bavette Steak – Dry-aged, seasoned simply with sea salt and cracked black pepper, cooked hard over direct flame and sliced against the grain

Whole Roasted Beef Tomahawk (upgrade +£2.50pp) – Reverse-seared over live coals, basted in bone marrow butter, rested and carved tableside

Whole Hog Roast Pig (Size depends on number of guests) – roasted over open fire, crispy crackling, soft and yielding underneath

Whole Roasted Lamb (size subject to guest numbers, upgrade +£2pp) – Spit-roasted over open fire, rubbed in garlic, rosemary, and smoke, carved to order

SAUSAGE OPTIONS

(Choose 1 – Mandatory)

Homemade Spanish Chorizo Sausage

Homemade Peppercorn & Fennel Sausage

FISH OPTIONS

(Choose 1)

Whole Grilled Sea Bream – Stuffed with fennel, lemon, and herbs, cooked over open flame

Miso Glazed Salmon – Grilled with samphire, rocket, and ponzu dressing

Whole coli – with mojo verde, sam fire, tenderstem broccoli, pomegranet and green beans

VEGETARIAN OPTIONS

(Choose 1)

Miso Glazed Aubergine – Pomegranate, coriander, and sesame

Hispi cabbage – with smoked cannellini beans, feta and chimichurri

SALAD BAR - BUILD YOUR OWN

Potato salad

Heritage tomatoes

Red onions

Pickles

Lettuce

Rocket

Grated carrots

Cucumber

Cheese

Dressings - Vinaigrette - caesar - olive oil - balsamic



ARGENTINIAN INSPIRED BUFFET STYLE MENU

BBQ MAINS

(Choose 3)

Vacio Beef - Bavet Steak from Argentina

Choripan sausages - made with tender bread & creole sauce

Secreto de Iberico - 100% acorn fed Iberico pork

Grilled Pork ribs - marinated with Chimichurri

Marinated chicken wings - with lemon, garlic & mustard butter

WARM SIDES

New potatoes with rosemary, garlic and extra virgin olive oil

Seasonal grilled vegetables

SAUCES

Chimichurri

Creole

SALAD BAR - BUILD YOUR OWN

Argentinian egg salad

Heritage tomatoes

Charred corn

Red onions

Pickles

Lettuce

Rocket

Grated carrots

Cucumber

Cheese

TRADITIONAL BRITISH HOG ROAST

HOG ROAST

*Whole pork depending on number of guests. Accompanied with;
Sage and onion stuffing
Served in your choice of bread (flour bap, baguette or wrap)
Topped with a choice of apple sauce, gravy or BBQ*

Veg/Vegan alternative available

SALAD BAR - BUILD YOUR OWN

*Potato salad
Heritage tomatoes
Red onions
Pickles
Lettuce
Rocket
Grated carrots
Cucumber
Cheese
Dressings - Vinaigrette - caesar - olive oil - balsamic*

- *ask about our Caribbean flavoured Hog roast*



WHOLE LAMB ASADO STYLE

ASADO STYLE LAMB

Asado style Whole Lamb. Seasoned with South American flavours

Veg/Vegan alternative available

SAUCES

*Chimichurri
Creole*

SALAD BAR - BUILD YOUR OWN

*Potato salad
Heritage tomatoes
Red onions
Pickles
Lettuce
Rocket
Grated carrots
Cucumber
Cheese
Dressings - Vinaigrette - caesar - olive oil - balsamic*

- *ask about our Caribbean flavoured Hog roast*



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