



**CLASSIC
BBQ MENU**
£25

Himalayan dry-aged beef burgers

Cumberland sausages

Cajun chicken skewers

Honey glazed bacon

Creole bean burgers

Grilled corn with chilli, lime and coriander

Brioche rolls

Baby leaf salad

Sour cabbage slaw

Roasted vegetable couscous

House burger sauce, Korean BBQ and smoked tomato
ketchup

Please ask a member of staff for allergen information

A 12% service charge will be added to your bill



CLASSIC BUFFET MENU

£22

Dukkah spiced sausage rolls

Selection of quiches

Assortment of charcuterie

Selection of local cheeses with
pickles, chutneys, grapes and crackers

Rosemary focaccia

Marinated olives

Potato and chive salad

Roasted vegetables couscous

Baby leaf salad

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ALL AMERICAN BUFFET

£30

Mini burger sliders

Bratwurst, sauerkraut

Sticky bourbon pork ribs (gf)

Southern fried buttermilk chicken

Chilli bean burgers (ve)

Grilled corn with scallions (ve, gf)

Onion rings (v)

Fries

Coleslaw

Green salad

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**KOREAN
BBQ**
£30

Teriyaki chicken skewers

Honey glazed pork belly

Katsu cod bites

KFC Mushrooms (ve)

Kimchi cabbage (ve, gf)

Green salad

Crunchy cucumber and spring onion

Vegetable and seaweed fried rice (ve)

Soy dressing, Korean BBQ sauce, katsu mayo

and gochujang ketchup

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LAZY HAZY HOG ROAST

£35

Roast loin & crackling (gf)

Slow cider braised belly (gf)

Smoky pulled pork shoulder (gf)

Sticky JD ribs (gf)

Chilli bean burgers (ve, gf)

Pulled jackfruit (gf, ve)

Potato and chive salad (ve upon request)

Roasted corn with cayenne (ve, gf)

Coleslaw (ve, gf)

Green salad (ve, gf)

Sage and onion stuffing

Hazy Hog apple sauce (gf)

Brioche rolls

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CANAPÉS

£2.50 EACH

Salmon fishcakes, tartare sauce

Basil and mozzarella arancini (v)

Pistou marinated artichoke and cherry tomato (ve, gf)

Teriyaki chicken skewers

Mini jacket potatoes with sour cream, chives and caviar
or vegannaise (ve)

Truffled duck liver parfait, fruit chutney

Boudin of guinea fowl and trompette, tarragon mustard (gf)

Smoked haddock and spring onion tart

Stilton and red onion tart (v)

Min of 20 of each type - Pick a maximum of 5 different types

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MINI DESSERTS

£3 EACH

Lemon meringue pie (v)

Key lime pie (v)

Apple crumble tartlet (v)

Cardamom & blood orange pannacotta (gf)

Vegan chocolate brownie (ve)

Star anise-infused pineapple skewers (ve, gf)

Compressed iced melon skewers (ve, gf)

Strawberries & whipped cream (v)

Clotted cream crème brûlée (v,gf)

Mini chocolate caramel pots (v,gf)

All guests must have the same choice

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