



FATHER'S DAY MENU

SUNDAY 21ST JUNE

TO START

Cola & Lime Beef Rib Tostada, Chunky Guac, Red Cabbage, Barbecue Mayo ^{GF}

Crispy Cajun Squid, Charred Lemon, Old Bay Tartare

Smokehouse Bruschetta, Smoked Burrata, Cherry Tomatoes, Chipotle Salsa Macha ^{V VGA}

Pulled Pork Salad, Toasted Rice Dressing, Lime & Chilli, Papaya Slaw ^{GF}

Halloumi & Sweetcorn Fritters, Fire Roasted Salsa ^V

BARBECUE

Smoked fresh over seasoned local Oak & Cherry woods. Served with Smokehouse Fries, Seasonal Slaw & House Pickles

Miguel Vergara Grain-fed Beef Brisket, Garlic Butter Texas Toast

Combo - Peach Tea & Jalapeno-glazed Dingley Dell Pork Belly & Chicken Thigh

Pitmaster Special - Miguel Vergara Grain-fed Beef Brisket, Dingley Dell Pork Belly & Chicken Thigh ^{+£5 supplement per person}

MAIN COURSES

Pan-fried Fillet of Hake, Buttered Crawfish, Dirty Gnocchi, Salsa Verde

Panko Chicken Schnitzel, Shaved Fennel, Radish & Burnt Orange Salad, Smokehouse Fries, Smoked Green Chilli Mayo

Brisket Cheeseburger, Fried Onion Smash Patty, Chopped Brisket, Bourbon Brisket Jam, American Cheese, Smoked Green Chilli Mayo, Pickles, Sesame Milk Bun, Smokehouse Fries

Caramelised Squash & Carrots, Summer Beets, Fire Roasted Salsa, Leaves, Pomegranate & Toasted Seeds, Burnt Pepper Hummus ^{GF VG}

TO FINISH

Double Chocolate Brownie, Cookie Dough Gelato, Hot Chocolate Fudge Sauce ^{V GFA}

Sticky Toffee Pudding, Pistachio Gelato ^V

Key Lime Pie, Mango Sorbet ^V

Selection of Ice Creams or Sorbets ^{VGA GFA}

TWO COURSES £33.95 | THREE COURSES £39.50

Please note we are a CASHLESS Restaurant & Bar. For allergen information, please get in touch as not all ingredients are listed.
We add a 10% service charge to all bills, every penny of which is shared by the team who look after you during your visit.