



BARBECUE DINING DOMES

60 lunchtime Monday - Friday
80 lunchtime Saturday & Sunday
80 dinner

Including a glass of Taittinger Champagne
& half a bottle of wine during your meal

v denotes vegetarian dishes, ve denotes vegan dishes
v+ denotes a dish that can be made vegan friendly
If you have an allergy or dietary requirements
please see a member of the team

Please note there is a discretionary service charge of 12.5%

TAPAS

Chorizo picante, honey, almonds
Gambas al Pil Pil, baked lemon purée
Padron peppers, smoked chilli jelly

BIG GREEN EGG MAINS

Ruby & White smoked brisket, smoked jerk bbq sauce
Walter Rose flat iron steak, cajun spices, nduja
Walter Rose lamb cutlets, chimichurri salsa
or
Seabass branzino
or
Aubergine parmigiana (ve)

SIDES

Dukkah baked cabbage, vegan mayonnaise,
smoked paprika sauce (ve)
No-Dig Garden leaves
Lovejoy's sweet potato salad, lentils, garden tomato
salsa, avocado, spiced cashews (ve)

DESSERT

Eton Mess, strawberries, lime, meringue

Lockdown Liquor & Co.

NEGRONI

58 and Co gin, Campari, sweet vermouth

ESPRESSO MARTINI

58 and Co. vodka, cold brew coffee, coffee liqueur, simple syrup

ELDERFLOWER SPRITZ

58 and Co. gin, elderflower cordial, mint, green tea

PASSION FRUIT MARTINI

58 and Co. vodka, passion fruit puree, passion fruit liqueur, vanilla syrup

OLD FASHIONED

Buffalo Trace Bourbon, simple syrup, bitters

PICANTE MARGARITA

Reposado 100% agave tequila, 100% pressed lime juice, agave nectar, chilli, coriander

COCKTAILS

12 each

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