

# Big Green Egg®



## BARBECUE DINING DOMES

**Lunch - 50**  
**Dinner - 75**

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%

### MEZZE BOARD

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Taramasalata, hummus, tapenade, croquettes,  
vine leaves, pulled mozzarella, halloumi,  
garlic buttered sourdough (v+)

### BIG GREEN EGG MAINS

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Walter Rose lamb cutlets, Stokes Marsh Farm  
flat iron steak, West End Farm pulled pork shoulder  
or  
Line-caught yellowfin tuna steak, ginger, garlic & chilli  
or  
Aubergine, mushroom, sesame (ve)  
Courgette & tofu fritters (ve)  
Halloumi, coriander, lime, pomegranate (v)

### SIDES

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Sweet potato salad, capers, tomato, balsamic, garden  
lettuce, red onion  
Rainbow slaw, mixed sprouts, mirin dressing (ve)  
Fennel, orange, artichoke, sun blushed tomato salad (ve)  
Harissa charred cabbage (ve)  
Chimichurri sauce (ve)  
Café de Paris

### DESSERT

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Eton Mess, Cheddar Gorge strawberries,  
vanilla cream (v+)