



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

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

BIG GREEN EGG MAINS

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

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

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