

BBQ Menu 2025

Please select 4 main items below which can be served with 4 side dishes,
includes a selection of locally baked breads
and your choice of 2 desserts

Starters

Chef's Selection of Seasonal Canapés

Mains

24 hour Marinated BBQ Pork Ribs (df, gf)

Pork & Rosemary Kebab (df, gf)

Lemon & Garlic Marinade

Local Bangers (gf option available, df)

Choice of famous sausage flavours
and/or Cumberland Vegan Sausage

Halloumi or Marinated Tofu, Courgette, Mushroom, Red Onion & Pepper Kebabs (df, gf, v, vg)

Chef's Hand pressed Beef & Pork Burger (gf option available, df)

Smoked Cheddar, Caramelised Onions &
Homemade Smoked Ketchup

Chicken & Courgette Skewers (df, gf)

Marinated in Coriander, Mint & Lime

Pulled BBQ Jackfruit (df, gf, v, vg)

Locally Caught Mackerel (df, gf)

Thai Marinade

West Country Tomahawk Steaks (df, gf)

£12.50 supplement per person

King Prawn Skewers (df, gf)

Marinated in Ginger & Lemongrass
£9 supplement per person

Salmon and Monkfish Skewers (df, gf)

Marinated in Chilli, Orange, Soy & Spring Onion
£12.50 supplement per person



Side Dishes

Organic Mixed Leaf Salad (vg, df, gf, v)

With summer herbs and lemon olive oil dressing
or
Raspberry Vinaigrette

West Country New Potato Salad (vg, df, gf, v)

Rainbow Slaw (vg, df, gf, v)

Pesto Pasta (vg, df, gf, v)

Chunky Greek Salad (vg, gf)

Garlic & Parmesan Skin-on Fries (vg, gf)

Royal Potato Salad (vg, gf)

Peas, basil, toasted pumpkin seeds, garlic, mint & Parmesan

Roasted Vegetables (vg, df, gf, v)

Buttery Corn-on-the-Cob (vg, df, gf, v)

Desserts

Hazelnut & Chocolate Brownie (vg)

With Warm Chocolate Shot & Clotted Cream

Ice Cream Selection (gf, v, vg)

Baked Meringue (gf, vg)

Seasonal Berries & Chantilly Cream

Cappuccino & Pistachio Mousse(vg)

Amaretti Crumb

Seasonal Fruit Salad (v, vg)

Organic Yoghurt & Local Honey

Please discuss dietary requirements - most dishes can be tailored accordingly.

Dietary information - GF - Gluten Free, DF - Dairy Free,
V - Vegan, VG - Vegetarian

