

BARBECOA

JAMIE OLIVER

PROSECCO COCKTAILS

- DEATH IN THE AFTERNOON / Pernod Absinthe & Lemon £10
BARBY 75 / Hayman's Gin, Lemon & Rhubarb Bitters £10
FLEUR ROYAL / St. Germain Elderflower & Black Raspberry Liqueur £10
GRANDE KENTUCKY / Bourbon, Sugar & Peychaud's Bitters £10

BREAD & NIBBLES

- BREAD BOARD / Homemade Chicken Butter £5
PORK SCRATCHINGS / Orchard Sauce £4
CRISPY FRIED PICKLES / Ranch Sauce £6
PUGLIAN OLIVES / Ice £5

STARTERS

BURRATA
SAN DANIELE PROSCIUTTO
Clementine, Honey, Almonds,
Winter Leaves & Aged Balsamic £11

PIT-SMOKED
BABY BACK RIBS
Brushed With Barbecue Sauce,
Coriander & Chilli £10

LADY MARMALADE SALAD
Endives, Clementine
Dressing, Crushed Nuts
& Blue Cheese £8

WOOD-FIRED VEG SALAD
Baby Beets, Carrots, Pumpkin,
Neal's Yard Cottage Cheese
& Seeds £8

CRISPY CALAMARI
Chipotle Guacamole, Lime
& Rocket £11

CRISPY PIG CHEEKS
Piccalilli, Chive & Lamb's
Lettuce Salad £9

BEEF TARTARE
Chimichurri Aioli, Marinated
Fired Peppers & Toast £12

CHICKEN LIVER PÂTÉ
Hot Orange Brioche, Parsley
& Fried Shallots £7

TANDOORI WILD PRAWNS
Dressed Charred Beets, Masala
Yoghurt & Chestnut Smoke £13

SCALLOP & SALMON CEVICHE
Chillies, Yuzu Lime, Coriander
Shoots & Coconut £10

CHICKEN LOLLIPOPS
Molé Sauce, Seeds & Smoked
Nuts & Pickled Ginger £8

MAINS

MEATS

- T-BONE STEAK £35/580g
FILLET STEAK £29/225g
RUMP STEAK £19/230g
RIB-EYE FOR TWO £70/1.1kg
SIRLOIN STEAK £32/320g
WAGYU STEAK OF THE DAY Market price
TOMAHAWK PORK CHOP £20
CHATEAUBRIAND FOR TWO £75/680g
All meats finished with just-pressed
Capezzana, the world's best olive oil.

SAUCE & CO

- SMOKED BEARNAISE £3
BOURBON PEPPERCORN £3
BLUE CHEESE £3
PORCINI CREAM £4
BLACK TRUFFLE GRAVY £5

ROASTED BONE MARROW £6
BLACK TRUFFLES £10/10g
Shaved onto your cut of meat
FRIED EGG £3

CLASSICS

- WAGYU BEEF BURGER
Westcombe Cheddar, Crispy Bacon, Duck Liver
Parfait, Pickled Porcini, Slow-cooked White
Onions, Black Truffle, Braised Short Rib
& Duck Fat Chips £28
PULLED BBQ PORK SHOULDER
Jalapeño & Lincolnshire Poacher Cornbread
& Apple Winter Slaw £16
SHORT RIB
Worcestershire Glaze, Irish
Champ & Watercress £21
BRINED & ROASTED
CHICKEN BREAST
Creamy Blackened Corn, Southern-Fried
Banana & Chilli Salsa £18

SIDES

DUCK FAT CHIPS
Volpaia Vinegar & Maldon Salt £4

ROAST HERITAGE CARROTS
London Honey & Thyme £4

BBQ BAKED BEANS
Burnt Ends £5

MASHED POTATOES
Confit Garlic £5

WOOD-FIRED MUSHROOMS
Worcestershire Butter £5

PAN-ROASTED ESCAROLE
Lemon & Capers £4

CREAMED SPINACH
Crispy Shallots £5

CAVOLO NERO
Capezzana Extra Virgin Olive Oil £5

CHARRED AUBERGINE CAVIAR
Tomato, Parsley & Yoghurt £5

An optional service charge of 12.5% will be added to the bill