



Street Food Dishes from £12 per person

BEEF

Slow Smoked Brisket

Crumpet – Bone Marrow Gravy – Parmesan & Truffle Espuma – House Pickles – Wild Garlic Oil – Crispy Onions

Smoked BBQ Argentinian Picanha (df)

Salsa Criolla - Rocket – Chimichurri

Chargrilled Cola & Gochujang Marinated Bavette (df)(n)

Korean Pesto – Pickled Vegetables – Rocket – Sriracha – Ciabatta

Birria Burger

6oz Aged Burger - Smoked Pulled Beef – Cheese – Pit Fired Tomato – Chipotle Mayonnaise – Onion – Coriander - Brioche

Cowboy Chilli Loaded Fries

Smokewood Seasoned Fries – Pulled Beef Cowboy Chilli - Guacamole – Sour Cream – Chillies

PORK

Texan Rubbed BBQ Pulled Pork Burger

Bashed Avocado - Smoked Cheese – Pickled Red Cabbage - Chipotle Mayonnaise - Brioche

Slow Cooked Vietnamese Pork Banh Mi

Pickled Vegetable – Pate – Sriracha

CHICKEN

Mexican Free-Range Chicken Asado Burger(df)

Pineapple & Charred Corn Salsa – Pickled Red Onions – Roja Ranchera – Bashed Miso Avocado – Rocket - Brioche

Crispy Korean Chicken Wings (gf)(df)

Gochujang BBQ Sauce – Miso Mayonnaise – Crispy Shallots – Sesame Seeds

Iskender Chicken Bowl

Middle Eastern Cous-Cous – Molasses – Lemon Yoghurt

Pit Cooked Pulled Chicken

Sour Cabbage Slaw – Honey Mustard Mayo – Lettuce – Tomato – Multiseed Bab

FISH & SHELLFISH

Charred Cornish Seabream

Fennel Slaw – Gremolata – Multiseed Bap

King Prawn Po'boy

Asian Vegetables – Miso Mayonnaise – Fresh Aromatic Herbs -Ciabatta

Half Grilled Cornish Lobster (available June-Aug)

Roasted Garlic, Herb & Chilli Butter – French Fries – Lemon

VEGETARIAN / VEGAN

Middle Eastern Cauliflower (vegan) (n)

Slow Smoked Cauliflower Steak - Tahini Yoghurt – Cous-Cous Salad – Molasses – Pumpkin Seed Dukkah

Elotes Asados (v)

Corn on the Cob – Roasted Garlic Mayonnaise – Crumbled Feta – Chillies – Spring Onions – Crispy Onions – Chipotle Mayonnaise

Korean BBQ Jack Fruit

Kimchi Slaw – Brioche – Miso Mayo

Sides

Smokewood Seasoned Fries