



PRIVATE BBQ GARDEN SAMPLE MENU

Nibbles

House pickles with a kimchi garnish and wonton skins
Black pepper & garlic prawn crackers with shiso-infused avocado
Steamed edamame in a sweet soy dressing

BBQ Grill

Southam Street Wagyu beef burger with melted Emmental and pickled onion
Filleted mackerel with lemon and olive oil rub
Scallops in the shell with dark soya sauce, spring onions and chili
Baby back ribs in a sticky chipotle miso with fresh lime
Spachcock in a buttermilk marinade
Monkfish prepared with a citrus yuzu koshu rub
USDA prime striploin yakiniku sauce
Veal chop in a fresh garlic sauce

Side Dishes

Corn on the cob with Mexican spices
Assortment of roasted Mediterranean vegetables
Roasted plantain
Garden spring salad
Potato salad
Greek salad
Quinoa salad

Drinks

Wine
Champagne
Beer
Soft

Cocktail Pitchers

Oriental sangria
Elderflower & rose fizz
Paloma
Classic Pimms
Mocktails

*For information on food allergens please speak to your server
A 12.5% discretionary service charge will be added to your bill*