



BBQ

I D E A S

BUILD YOUR BBQ

C H O O S E 3

Peppered Rump Steak **+5**
Teriyaki Salmon Fillet **+5**
Welsh Dragon Sausages
Hand Pressed Chicken & Chorizo Sliders
Aged Brisket Beef Burgers
Maple Glazed Bacon Chop
Black Garlic Miso Glazed Pork Belly
Tandoori Chicken & Pineapple Skewers
Mojito Chicken Thighs
Local Ale Glazed Brisket
Char Sui Glazed Pork Ribs
Harissa Roasted Cauliflower Steaks | VE
Hasselback Chilli & Garlic Courgettes | VE
Chimnicurri Flavoured Mushroom Skewers | VE

C H O O S E 3

Roasted Marjoram Jersey Royals | V
Potato Salad With Pickled Onions & Herbs | V
Goan Spiced Rice Salad, Toasted Coconut & Coriander | VE
Heritage Tomato Salad With Sherry Vinegar Dressing | VE
Orzo, Feta, Basil & Walnut Pesto Salad | V
Asian Slaw & Crunchy Peanuts | V
Mediterranean Cous Cous, Apricot, Saffron Soaked Raisins | VE
Smoked Bacon & Chive Potato Salad
Kansas Style Slaw, Crispy Onion & Chive Ranch Dressing | V
Sour Cream & Bacon Mac 'N' cheese | V
Chilli & Lime Corn Cobs | VE



C A G E BBQ

SMOKE PIT BBQ MAINS X 3

Beef Brisket Burnt Ends, Bourbon glaze
Texas Style Pulled Pork Shoulder
Piri Piri Rubbed Boneless 1/4 Chicken
BBQ Squash Steak, Smoked Cheddar Crumble
BBQ Broccoli Topped With Bang Bang Sauce | VE
24 Hour Smoked Cola Glazed Pork Ribs,
Whole Roasted Street Corn, Chilli Salt & Lime Zest | VE
Peppered Rump Steaks, Chimichurri **+3**
Dry Rubbed Hickory Smoked Pork Loin Chops
Smoked Sausage Links With a Maple Glaze
Cedar Wood Salmon, Sea Salt
King Prawn Skewers **+2**

SIDES X 3

Chipotle Slaw With Green Peppers & Coriander | V
Coal Roasted Pineapple, Smoked Mango Ketchup | VE
Fire Roasted Sweet Potatoes Filled With Marshmallows
Slow Cooked Hickory Smoked Pit Beans | VE
Sour Cream & Garlic Potato Salad | V
Smoked Mac & Cheese Parmesan Crumb | V
Blistered Peppers, Chilli Compote | VE
Honey Butter Cornbread | VE
Scorched Sour Dough | VE