

Come on baby light your fire!

First things first, let's get the BBQ fired up... in the Chimney - Stack firelighters, kindling, and charcoal (in that order). Light the firelighters. With a little love and care - perhaps some hot air - your fire should get going.

Once the flames have died down, and the coals look white hot, carefully tip out the chimney, spread the coals out and don your apron.

It's time to cook!

ON THE MENU TODAY YOU HAVE:

Garden Herb Focaccia (vg)
Noccella Olives, Pickles (gf) (vg)
Panzanella Salad (vg)
Marinated Vegetables (vg) (gf)
Corn on the Cob (vg)(gf)



TO RIP, DIP, TEAR AND SHARE:

Aioli (gf) - Salsa Verde (vg) (gf) - Chilli oil (gf) (vg)

GOT A VEG BOX?

IN IT YOU'LL FIND:

Calabrian pepper, stuffed with caponata and macadamia 'cheese' (vg) (gf)

Pop this little parcel to the edge of the grill. Once it feels nice and soft, open the parcel up and cover with the tahini dressing and toasted seed mix.

Veggie Arrosticini (vg) (gf)

Grill these little skewers until they are blistered and delicious, squeeze a little lemon juice over.

Sunflower seed and pine nut polenta (vg) (gf)

Grill this block of polenta till it's got nice char marks, eat with which ever sauce takes your fancy.

GOT A MEAT BOX?

IN IT YOU'LL FIND:

A Calabrian Sauce

This spicy little sausage needs a nice grilling until it's looking golden-brown, and the fat is bubbling away. It should feel firm to the touch.

Herb fed chicken leg, marinaded in salsa Verde

These are already cooked so you need to get them hot and crispy. Place towards the side of the grill, over a medium heat, until this is achieved, these are great with salsa Verde

Lamb arrosticini

Much like the sausage, grill your skewers until a nice golden color appears and they're firm to the touch. These are great with the tahini dressing.

FEELING HUNGRY?

Anything you need, just pop in the Tipi.

Thirsty!?

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BOTTLED COCKTAILS

Elderflower Collins

Gin, elderflower, lemon, soda

£45

Pear and White Tea Fizz

Vodka, Sake, pear,
white tea, lemon, soda

£45

Spicy Tommy's Margarita

Spicy Tommy's Margarita

£50

BEERS

MIX'N'MATCH (PACK OF 6)

£30

40ft Pilsner
Gipsy Hill Hunter Helles Lager
Wild Card IPA
Lukas Helles Gluten Free Lager
Hawkes Urban Orchard Cider
UNLTD IPA 0%

SOFTS

ALL SOFTS

£3.5

Fix 8 Ginger Kombucha
Lemony Lemonade
Karma Cola
Gingerela

FEELING THIRSTY?

Anything you need, just pop in the Tipi.