

Kitchen Table Menu

6 courses

£75_{pp}

Our Kitchen Table Experience gives you exclusive, front row seats of our kitchen in all its glory. We've carefully created this tasting menu, packed full of flavours we know you'll love. So, join us, as we re-imagine the classic British BBQ.



03

CHUCK ANOTHER SHRIMP ON THE BARBIE

Blackened shrimp, crispy mac and cheese, charred corn, shrimp broil emulsion

05

STRAWBERRY ICE LOLLY

Strawberry ice lolly, white chocolate, elderflower Chantilly, mint gel



01

PICKY BITS AT THE SNACKS TABLE

Charred cornbread, cowboy butter, crispy chicken skin
Chips n' dips



02

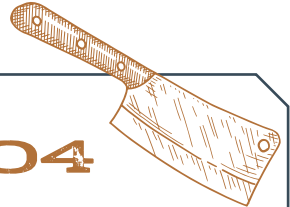
'DAD'S UNDER COOKED THE BURGER'

Steak tartare, cheese, pancetta crisp, crispy shallot rings, red pepper ketchup, burger emulsion

04

BBQ CLUCK 'N' STUFF CHICKEN

Stuffed BBQ glazed chicken thigh, potato skin shards, cheddar & chive potato purée, crispy bacon, lightly pickled celeriac and carrot remoulade, coriander and lime mayo



06

S'MORES

Homemade marshmallow, Graham cracker, dark chocolate crèmeux, sour cherry purée



All dishes are prepared in a kitchen where all 14 allergens are present. We can adapt dishes to suit allergies, however cannot guarantee traces of allergens will not be present.

Please note some of our vegetarian (V) dishes can be adapted for a vegan (VE) diet. Some dishes can also be adapted to suit a gluten free (GF) diet. Please ask a staff member for details.

LARDER

KITCHEN TABLE EXPERIENCE