



BBQ MENU 2

IN-HOUSE MARINATED CHICKEN BREAST, WITH OUR OWN HOME MADE INFUSION

Buffalo Marinade

More of a glaze, punchy with a sweetness of honey, lime, smoked paprika & chili with seasoning

Cuban Mojo Marinade

A refreshing taste of orange juice & zest, lime, mint, oregano, a little garlic, cumin, cracked salt & black peppercorn

Aloha Marinade

Tropical & zesty, pineapple juice, ginger, a little garlic, brown sugar & soya sauce, finished with pan fried, chopped onion and fresh pineapple scattered on top

Traditional BBQ

Sweet & a little spicy with tomato puree, Worcester sauce, a little chilli & 'Dr Pepper' sweet liquor

Beef joint with a '2 day' marinated rub

Made of cracked pepper, sea salt, sugar, honey, smoked paprika, cumin, a little garlic & ginger home smoked and finished on the BBQ, carved by the chefs & served with a home made BBQ sauce

Two stage pork steak

The pork steak is rested in brine for 24hrs, then marinated with a rub of brown sugar, sea salt, black pepper, cayenne pepper, garlic & celery salt, finished on the BBQ

King prawn skewer

Rubbed with sea salt, pepper and a little cayenne & garlic powder, brushed with a lemon, lime, honey & dill glaze

Potato salad

With red onion, chives & chopped chorizo with light mayonnaise & creme fraiche

Coleslaw with fine cut white and red cabbage, in a lemon mayonnaise with cracked pepper

Sliced baguettes with ciabatta breads & butter

Selection of sauces