

## BBQ MENU

### FROM THE GRILL

Lamb marinated in harissa, yoghurt and mint  
Sichuan lamb skewers with cumin and chilli  
Butterflied lamb leg turmeric, green chilli and mint  
Old spot pork tenderloin with paprika, lemon and honey  
Twice cooked crispy pork belly with lemon and cumin  
Chicken 'piri piri'  
Funthyme's mango glaze jerk chicken thighs  
Beef rump steaks marinated in red wine, garlic and thyme  
Venison and red onion kebabs with mulberry glaze  
Sausages from the East London Sausage Company  
Citrus, garlic and chilli squid, fennel salad  
Sea bass with rosemary and garlic  
BBQ'd mackerel with cumin and lemon  
King prawns 'al pil pil'  
Miso glazed aubergine with sesame  
Sweet potato with honey butter, crème fraiche and chives  
Halloumi with peperonata and basil

### SIDES

Greek salad  
Grilled potatoes with fig leaves and tarragon  
Charred hispi cabbage with wild garlic butter and hazelnuts  
Heritage tomato and sourdough panzanella with olives and basil  
Summer salad with peas, broad beans, asparagus, baby gem, radish and mint

### SWEET

Dark chocolate mousse with olive oil and hazelnut crisp  
Summer berry and passion fruit eton mess  
Kataifi white chocolate cheesecake with strawberries, pistachio and bay syrup  
Hazelnut & ricotta cake with crème fraiche