BBQ Menu

FROM THE GRILL

Lamb chops 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 Funthyme's mango glaze jerk chicken thighs Beef fillet tail steaks with romesco sauce 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 Octopus with chermoula 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

SALADS

Fine beans with pickled peach, almond and feta
Heritage tomato and sourdough panzanella with olives and basil
Roasted beets and carrots with carrot top and hazelnut pesto
Summer salad with peas, broad beans, asparagus, baby gem, radish and mint
Mujaddara - spiced rice, orzo, green lentils and bulgur with crispy fried onions
Funthyme potato salad with crème friache, mustard mayo, spring onions and chives

SWEET

Dark chocolate mousse with crème fraiche and sesame brittle
Passion fruit eton mess
Kataifi cheesecake with blueberries and pistachios
Clementine and almond syrup cake with whipped cream and raspberries