



## **PRIVATE BBQ GARDEN SAMPLE MENU**

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#### **Nibbles**

House pickles with a kimchi garnish and wonton skins  
Black pepper & garlic prawn crackers with shiso-infused avocado  
Steamed edamame in a sweet soy dressing

#### **BBQ Grill**

Southam Street Wagyu beef burger with melted Emmental and pickled onion  
Filletted mackerel with lemon and olive oil rub  
Scallops in the shell with dark soya sauce, spring onions and chili  
Baby back ribs in a sticky chipotle miso with fresh lime  
Spachcock in a buttermilk marinade  
Monkfish prepared with a citrus yuzu koshu rub  
USDA prime striploin yakiniku sauce  
Veal chop in a fresh garlic sauce

#### **Side Dishes**

Corn on the cob with Mexican spices  
Assortment of roasted Mediterranean vegetables  
Roasted plantain  
Garden spring salad  
Potato salad  
Greek salad  
Quinoa salad

#### **Drinks**

Wine  
Champagne  
Beer  
Soft

#### **Cocktail Pitchers**

Oriental sangria  
Elderflower & rose fizz  
Paloma  
Classic Pimms  
Mocktails

*For information on food allergens please speak to your server  
A 12.5% discretionary service charge will be added to your bill*