



PARRILLA MENUS

FLAME SQUAD MENU 1 (small plates)

“Open fire grilled and smoked, meats and veggies from our custom made parrilla BBQ, using authentic and seasonal ingredients made from scratch.”

Grilled jerk chicken tacos £12

Chicken thighs marinated in house made jerk with pickled pink onions, burnt fermented pineapple hot sauce, crema on a toasted corn tortilla

Smoked cauliflower tacos £12

Lebanese spiced, smoked cauliflower with chipotle romesco, pink onions, fresh herbs and lime

Blue corn elote £6.50

Smoked corn on the cob with lacto fermented blueberry sauce, fresh herbs, cheese and hot sauce

Jerk pan wings £8

Spicy jerk wings with house made jerk sauce, fresh herbs and pineapple hot sauce

Half piri-piri chicken £25

Grilled half piri-piri spiced chicken with grilled bread, corn elote, house pickles and slaw

FLAME SQUAD MENU 2 (small plates)

“Open fire grilled and smoked, meats and veggies from our custom made parrilla BBQ, using authentic and seasonal ingredients made from scratch.”

Coffee butter grilled, sous vide steak £8

On house made labneh with vadouvan butter and beer braised onions

Grilled peach caprese £6

With kombucha balsamic dressing

Baba ganoush flatbread £10

With halloumi, smoked pomegranate, plantain crisps

Coffee butter flatbread £15

With wild garlic chimichurri, house kraut and beef fat confit tomatoes

Grilled padrons with smoked salt £6

Jerk chicken roti £12

With burst tomatoes, herb slaw and fermented pineapple hot sauce

Jerk wings with pineapple hot sauce £8

Plantain crisps £4



BBQ BUNS & DOGS

BUN SQUAD MENU

"Hot smoked and grilled sandwiches from our parrilla BBQ in our house made bread."

Brisket bun £13

Slow cooked smoked brisket with house kraut, swiss, pickled red onions and honey mustard in a toasted bun

Jerk pork roll £12

Slow cooked pork shoulder marinated in house made jerk with pickled pink onions and burnt pineapple hot sauce in a toasted sub roll

Baba bun £10

Middle eastern spiced, smoked aubergine with tahini sauce, lemon, house pickles and herb slaw in a toasted bun

Chicken sub £13

Jerk chicken thighs marinated in house made jerk with pickled pink onions, lime slaw, spiced mayo and fermented pineapple hot sauce in a toasted sub roll

GLIZZY MENU

"Grilled bratwursts with house made sauces and pickles in our house made bread"

Classic dog £12

Grilled bratwurst, caramelized onions, ketchup, french's mustard

Hot dog £13.50

Grilled bratwurst, pepper relish, house pickles, crispy fried onions

Corn dog £13,50

Grilled bratwurst, corn relish, pickled pink onions

German dog £13.50

Grilled bratwurst, house made sauerkraut, french's mustard, beer onions



PRIVATE DINING

FINE DINING MENU SAMPLE24 £60pp**

"Crafted with locally sourced ingredients, our dinner menu's blend innovative, modernist techniques infused with inspiration drawn from both nearby and distant terroirs."

Grilled bread with anchovies, cultured butter, smoked salt and chives

Breakfast radishes with nori butter and kombucha mignonette

Lamb carpaccio with shallot mousse, evoo and crispbread

Steamed marinated cod in japanese style broth with enoki mushrooms and chili

Grilled bavette steak with green sauce, charred potatoes and beer braised onions

Fresh donut with vanilla creme patisserie and lacto fermented blueberry jam

House made pistachio gelato, freeze dried raspberry granita and kombucha syrup

**Bespoke dietary requirements available on request*

***Price subject to change*

BRUNCH MENU

"Our take on brunch, made same day in house. Prepared using foraged produce, freshly baked breads and organic free range eggs"

Wild garlic french omelet £8

Classic french omelet with wild garlic and micro herbs

Lemon meringue french toast £8

Thick fried brioche toast served with lemon posset and meringue

Coddled egg £8

Poached egg with potato puree, smoked bacon, gruyere, truffle and chives with house made focaccia

Eggs cafetiere £15

Marinated bavette steak, toasted sourdough, poached eggs and espresso hollandaise

Huevos rancheros £13

Soft fried eggs with refried beans, rich tomato sauce, chili and avocado puree on corn tostada



BUFFET MENUS

BBQ/BUFFET SERVE MENU £35pp

"Family style BBQ serve, designed for small to medium sized groups. Designed to keep things intimate and take all the stress away from catering for your loved ones"

Smoked beef brisket, fried potatoes, house pickles and corn bread

Fried oyster mushrooms, house slaw, pickles and fried potatoes

Jerk chicken wings, burnt pineapple hot sauce, fresh herbs

Salad bar with selection of three seasonal salads

Fresh fruit dessert pastry bar

BUFFET MENU £20pp

"Handmade from scratch, using locally sourced produce from trusted suppliers. This menu is designed to cater up to 300 people"

Ham and blue cheese croquettes with smoked mustard mayo

Fermented tomato & feta Vol-au-vents

Seasonal Quiche

Teriyaki pork belly bites

Fried fish tacos with avocado crema and herb slaw

Pepperoni flatbread with mozzarella and fresh basil

Anchovy, chili and cornichon gildas

Savory compressed melon bites with tajin

Individual tiramisu served in espresso cups

Mini Cinnamon doughnut balls