

# Pergola Packages



## FROM THE BBQ

**\*Choose two items**

**Overnight roast picanha**

cooked medium rare & finished over coals - served with chimichurri sauce

**'Beechridge farm' free range chicken thighs**

with our homemade jerk seasoning

**Free range pork belly**

with red wine apple puree

**Slow roast 'Dartmoor farmers' lamb shoulder**

with Moroccan spices & green tahini dressing

**Smoked beef brisket**

crispy onions

**Whole stuffed aubergine (v)**

dried fruit, pine nuts, rose harissa

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## SIDES

**\*choose three items**

**Roasted new potatoes** (sriracha, garlic mayonnaise & crispy onions)

**Seasonal salad leaves**

**Hardcore coleslaw**

**Slow roasted Roscoff onion**

**Truffled mac 'n' cheese**

**Heritage tomato salad**

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## DESSERTS

**Strawberry & almond financier, fresh strawberries, vanilla & elderflower chantilly**

## £35 PER PERSON

**Includes a private pergola & dedicated host - various drinks packages available**

**\*minimum 10 people**

Full allergen information available on request, dietary requirements will be catered for wherever possible. Please notify a team member of any allergens you may have at the time of placing your order, even if you feel it may not be pertinent to your dish. As the kitchen is a single serve environment, it is not possible to guarantee no cross contamination.