



# LUKE VANDORE-MACKAY OVER FIRE MENU

## *WELCOME DRINK*

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### *CANAPES*

EMBER-ROAST EX-DAIRY BEEF - SICHUAN SEAWEED DUST  
HG ROAST BEETS - CHIMMICHURRI

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### *STARTER*

DALWOOD ASPARAGUS - EMBER-ROAST SCALLOP HOMEMADE  
CHARCOAL LABNEH - EV OLIVE OIL - SUMAC SEEDS

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### *MAIN*

'DIRTY' COALED WHOLE LAMB RUMPS & LEGS COOKED PINK -  
RAS EL HANOUT  
BARBECUED LAMB KOFTES - MINT & QUINCE GLAZE  
SMOKED AND PULLED SHOULDERS  
FIRE PIT COUSCOUS - POMEGRANATE - MINT & GLAZED CARROTS  
GRILLED HISPI CABBAGE - SMOKED PAPRIKA BUTTER  
ASH-ROAST AUBERGINE - SMOKED TOMATO SAUCE - DUKKAH  
TRILL FARM LEAVES - TOMATOES - TAHINI DRESSING

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### *DESSERT*

BURNT APRICOTS - 'SUNDOWNERS' SABAYON -  
ALMOND CRUMB