CANAPÉS

PRESENTED BY THE OUTSIDE KITCHEN & BAR

ARANCINI BALLS

ARANCINI BALLS STUFFED WITH MANCHEGO CHEESE & SPANISH CHORIZO

CHORIZO TACOS

CHORIZO TACOS WITH MANGO. **GUACAMOLE & CORIANDER SALSA**

BOA BUN

STEAMED BOA BUN WITH HOISIN PORK & PICKLED CARROT

STICKY SAUSAGES

STICKY HONEY & SESEME **ENGLISH COUNTRY SAUSAGES**

SATAY SKEWERS

SATAY CHICKEN SKEWERS WITH SWEET CHILLI DIP

EMPEÑADAS

TRADITIONAL SPANISH CHEESE EMPEÑADAS

PULLED PORK

AMERICAN BBQ STYLE STICKY PULLED PORK SLIDERS

MALAY WRAPS

CHICKEN LETTUCE WRAPS WITH GINGER, SOY & GARLIC SAUCE

FISH & CHIPS

BEER BATTERED FISH WITH DOUBLE COOKED CHIPS

SRIRACHA TACOS

SRIRACHA FISH TACO WITH SWEET CHILLI SLAW

MINI YORKSHIRF

MINI YORKSHIRES WITH SIRLOIN STEAK & HORSERADISH



TAILOR YOUR OWN MENU, CONTACT FOR MORE INFO

MEZZE PLATTER

PRESENTED BY THE OUTSIDE KITCHEN & BAR

GRILLED HALLOUMI

ROASTED PUMPKIN & POMIGRANATE MORROCCAN HUMMUS

COUSCOUS & GOATS CHEESE VINE LEAVES

STUFFED

AUTHENTIC TOASTED FLAT BREADS

HOMEMADE FALAFEL

GREEK TZATZIKI

FLAME ROASTED BELL PEPPERS

PRICES EXCLUDE VAT

TAILOR YOUR OWN MENU, CONTACT FOR MORE INFO

ANTIPASTO

MENU

PRESENTED BY THE OUTSIDE KITCHEN & BAR

BEETROOT & MINT



MARINATED ITALIAN PESTO OLIVES

FETA & TOMATO

CURED MEATS

ARTISAN CHEESES

BALSAMIC REDUCTION & OLIVE OIL

BREADS



PRICES EXCLUDE VAT

TAILOR YOUR OWN MENU, CONTACT FOR MORE INFO

AFTERNOON TEA

PRESENTED BY THE OUTSIDE KITCHEN & BAR

BUTTERMILK SCONES

ENGLISH STRAWBERRY CONSERVE

SANDWICHES

•TUNA & CUCUMBER • EGG MAYO & ROCKET•
•BRIE, CRANBERRY & BACON•

CHILLI & RHUBARB

PORK PIE

•BLACK PUDDING & PORK•
•WENSLEYDALE & APPLE•





PRICES EXCLUDE VAT

TAILOR YOUR OWN MENU, CONTACT FOR MORE INFO

BAR-B-QUE

PRESENTED BY THE OUTSIDE KITCHEN & BAR

SHARING PLATTER

BRITISH RUMP STEAK

SPICY CHORIZO CHICKEN

MAPLE

FRESH SALADS

•COUNTRY POTATO & FREE-RANGE EGG• • MATURED TOMATO, GREEK FETA & GARDEN MINT• RAW SPINACH. AVACADO. YELLOW COURGETTE & WILD HONEY

> HOMEMADE RELISHES & SAUCES

ARTISAN BREADS WITH OILS & BUTTER

PRICES EXCLUDE VAT

TAILOR YOUR OWN MENU, CONTACT FOR MORE INFO

BRAZILIAN

MENU

PRESENTED BY THE OUTSIDE KITCHEN & BAR

RUMP STEAK

CAP OF SUCCELENT BEEF RUMP MARINATED IN GARLIC BOUILLON



PORK BELLY

PORK BELLY BATHED IN SWEET HONEY & PAPRIKA

CHIPOTLE

CHURRASCO

TOMATO & ONION

ROASTED PEPPERS & SUNDRIED TOMATOES

CORIANDER

PINTO BEANS

POTATO SALAD

ARTISAN BREADS WITH OILS & BUTTER

SERVED TO YOUR TABLE
IN A TRADITIONAL BRAZILIAN STYLE



TAILOR YOUR OWN MENU, CONTACT FOR MORE INFO

BRITISH

PRESENTED BY THE OUTSIDE KITCHEN & BAR

SIRLOIN

WITH

MUSTARD & THYME MARINADE

SERVED MEDIUM



WILD GARLIC ROASTIES

HOMEMADE GRAVY ENGLISH

MINTED GREENS

TRADITIONAL YORKSHIRE PUDDINGS

> VINTAGE HONEY & MUSTARD CARROTS



TAILOR YOUR OWN MENU, CONTACT FOR MORE INFO

ES BIGOTÉS

MENU

PRESENTED BY THE OUTSIDE KITCHEN & BAR

BULLET DE PESCH BAKED COD WITH SAFFRON POTATOES IN A ROASTED PEPPER

AND GARLIC ALIOLI

PADRON PEPPERS

QUEEN OLIVES
WITH BALSAMIC REDUCTION AND
OLIVE OIL

ARTISAN BREADS





TOMATO SALAD

PROVINCIAL TOMATOES, FRESH BASIL,

CIDER VINEGARETTE

TAILOR YOUR OWN MENU, CONTACT FOR MORE INFO

GREEK

PRESENTED BY THE OUTSIDE KITCHEN & BAR

CHOOSE TWO

•BEEF BRISKET COOKED IN ALE•

• PAPRIKA & LEMON SHREDDED CHICKEN•

• LAMB WITH WILD GARLIC/SHALLOTS & MINT•

• SLOW COOKED PULLED PORK WITH SHALLOTS AND TOMATO •

CHOOSE TWO

• GRILLED HALLOUMI • MEDITERRANEAN SKEWERS• • SPICY FALAFEL WITH YOGHURT & CORIANDER•

CHOOSE TWO

•FLAT BREADS • ARTISAN BREADS•
•GARLIC & LEMON POTATO • ROASTED GARLIC POTATOES•

CHOOSE TWO

•TOMATO & MINT SALAD • SPICY RICE SALAD•
•PESTO & FETA PASTA SALAD • CHICK PEA & CUMIN SALAD•
•SPINACH & AVOCADO SALAD WITH HONEY MUSTARD DRESSING•
•COUS COUS, GOATS CHEESE & BEETROOT SALAD•
• FETA & WATERCRESS SALAD WITH CESAR DRESSING•
•BROCCOLI & SUNDRIED TOMATO SALAD•

CHOOSE THREE

• HUMMUS • CORN ON THE COB•
• BEETROOT AND MINT DIP • SUNDRIED TOMATO & FETA•
• OLIVES & ROASTED PEPPERS • CHIPOTLE SMOKED COLESLAW•

INCLUDES

RICES FRO

PER PERSO

*FRESH CHILLIS, YOGHURT, CUCUMBER & MINT SALSA, FRESH CORIANDER & HOMEMADE SAUCE & SALSA

PRICES EXCLUDE VAT

TAILOR YOUR OWN MENU, CONTACT FOR MORE INFO

ITALIAN

PRESENTED BY THE OUTSIDE KITCHEN & BAR

MEATBALLS

ROASTED TOMATO

LIMONE & ROSEMARY

GRILLED CHICKEN

SPAGHETTI ALLA
CARBONARA

E 31.00



ROAST POTATOES

TOSCANA SALAN

MOZZARELLA, TOMATO, PESTO & BASIL WITH SUCCULENT SEASONAL ADDITIONS

PRICES EXCLUDE VAT

TAILOR YOUR OWN MENU, CONTACT FOR MORE INFO

MEXICAN

PRESENTED BY THE OUTSIDE KITCHEN & BAR

MEXICANO TRADICIONAL BRISKET & CHORIZO CHILLI

> HARD SHELL TACOS

MONTEREY JACK CHEDDAR

GARLIC & LIME GUACAMOLE



BEEF SHIN MEATBALLS

WITH ROASTED PEPPERS & SPANISH TOMATO SAUCE

LOADED HABENERO TORTILLA CHIPS SMOKED SLAW

CHIPOTLE



SPICY BLACK BEAN RICE

INACH & AVOCADO HONEY MUSTARD SALAD

WITH FRESH CHILLIS, CORIANDER & DIPS

PRICES EXCLUDE VAT

TAILOR YOUR OWN MENU, CONTACT FOR MORE INFO

MOROCCAN

PRESENTED BY THE OUTSIDE KITCHEN & BAR

SHARING PLATTER

MOROCCAN LAMB SLOW COOKED AROMATIC LAMB WITH SHALLOTS, RED WINE, MINT & LENTIL

ORANGE & POMEGRANITE cous cous

TZATZIKI

FLAT BREAD SWEET POTATO

PAPRIKA HUMMUS

> MARINATES OLIVES





PRICES EXCLUDE VAT

TAILOR YOUR OWN MENU, CONTACT FOR MORE INFO

SPANISH

MENU

PRESENTED BY THE OUTSIDE KITCHEN & BAR



SHARING PLATTER

PAELLA ESPAÑOLA CHICKEN & CHORIZO PAELLA AND ROASTED PEPPER & SWEET POTATO PAELLA (V)

CRÈME FRAÎCHE & WILD GARLIC MUSHROOMS

PATATAS BRAVAS GARLIC AIOLI

ENSALADA DE CEBOLLA

ARTISAN BREAD WITH SAGE BUTTER



PRICES EXCLUDE VAT

TAILOR YOUR OWN MENU, CONTACT FOR MORE INFO

DESSERTS

PRESENTED BY THE OUTSIDE KITCHEN & BAR

SELECT THREE TO SHARE

CRÈME BRÛLÉE

ALMOND & LEMON SPONGE

BROWNIES TARTLETTE

CARAMEL BEIGNET

RASPBERRY RASPBERRY CHEESECAKE SHORTBREAD

> APRICOT & PISTACHIO

PASTEL DE NADA



PRICES EXCLUDE VAT

TAILOR YOUR OWN MENU, CONTACT FOR MORE INFO

EVENING

PRESENTED BY THE OUTSIDE KITCHEN & BAR

BURRITO

GUACAMOLE, SALSA, CORIANDER RICE,
PINTO BEANS & MANCHEGO CHEDDAR CHEESE

CHICKEN TIKKA

SPICY CHICKEN TIKKA WITH FLATBREAD, MANGO SALSA & MINT YOGHURT

CHICKEN PAELLA

CLASSIC CHICKEN PAELLA WITH GREEN SALAD, ONIONS & FRESH TOMATO



PER PERSO

BUTTERMILK CHICKEN BURGER

SPICED CHICKEN BURGER,
CHIPOTLE MAYO & MONTEREY JACK
CHEDDAR CHEESE

GRILLED

LOADED

CHEESE SANDWICH

SOUR DOUGH, ONION RELISH & SOMERSET CHEDDAR

DIRTY FRIES

BEEF BRISKET, JALAPEÑO, CHIPOTLE MAYO, SOURED CREAM & FRIED ONIONS

WOOD FIRED PIZZAS

• GUAIS CHEESE & CARAMELISED UNION
• PEPPERONI & ROASTED PEPPER•
• PESTO, PROSCIUTTO & ROCKET•

HIOSIN PORK

CHOICE OF ANY MEAT OR VEGGIE OPTION

BAO BUNS

THAI MASSUMAN POTS/BASMATI RICE

BOCCADILLA

MAC & CHEESE

PRICES EXCLUDE VAT

TAILOR YOUR OWN MENU, CONTACT FOR MORE INFO

DRINKS

MENU

PRESENTED BY THE OUTSIDE KITCHEN & BAR

WE ONLY PICK THE BEST WINES TO PERFECTLY COMPLIMENT THE MEAL HERES SOME OF OUR FAVOURITES

WELCOME DRINKS

NON-SHAKEN COCKTAILS: COUNTRY GARDEN ORANGE & THYME GIN ELDERFLOWER PRESSE BRAMBI F

BOTTLE BEERS

PROSECCO

TABLE DRINKS

RED WINE

THE GUVNOR

RIOJA RESERVER MARQUES DE RISCAL 2015

SANTA RITA 120 CABERNET FRANC

SMITH & WRIGHT MERLOT

DEFINITION SHIRAZ

WHITE WINE

DEVIL'S CREEK

THE GUVNOR (WHITE)

MUDHOUSE

SILVER GHOST

CONO SUR VIOGNIER

WHITE SANGRIA

RED SANGRIA

PIMMS

TOAST DRINKS

PROSECCO, CAVA, CHAMPAGNE & SHOTS

TAILOR YOUR OWN MENU, CONTACT FOR MORE INFO