

# Summer BBQ Menu



## While you wait

House bread, smoked butter 4.5

Chapel house lemon & rosemary marinated Olives **vg**, **gf** 4

Silver skin anchovies, parsley oil **gf** 4

## Small plates

Yellow Gazpacho soup, garlic croutons, basil oil **vg**, **gf**\* 7

Charred tiger prawns, pineapple salsa, lemon **gf** 8

Seared Mackerel fillet, split peas, mint, bacon **gf** 8

Roasted Courgette salad, pine nuts, red onion **gf**, **vg** 6

Smoked belly of pork, potato salad, apple **gf** 6.5

Burrata, heritage tomatoes, tarragon dressing **gf** 6.5

Charred medallion of beef fillet, smoked pepper butter, beef tomato, roasted herby new potatoes **gf** 16

Flame grilled teriyaki cauliflower steak, cous-cous salad, watercress **vg** 13

Harissa spiced lamb burger, smoky bacon chutney, baby gem, bun, triple cooked chips 14

## Sides

Triple cooked chips, truffle salt **gf**, **vg** 5

Roasted herby new potatoes **gf** 5

Charred corn on the cob, jerk spice, coconut **gf**, **vg** 4

Tender stem broccoli, Caesar dressing **gf** 4

## Desserts

Charred watermelon, lemon sorbet, mint **vg** 8

Summer berry pannacotta, lavender shortbread 9

Rum glazed pineapple, coconut sorbet, coconut **vg** 9

Praline rolled vanilla ice-cream, strawberry coulis, basil **v** 8

**vg - vegan**

**v- vegetarian**

**gf - gluten free**

**\* available upon request**

*Please speak to your server prior to ordering if you have any additional dietary requirements or allergies*