

Perfect Pitta Pocket Night

Smoked Brisket **gf*** 24

Cherry wood-smoked in our own hot box, slow-braised overnight in a blend of herbs & spices, then finished with a rich, sticky honey mustard glaze

Shoulder of Pork **gf*** 20

Rubbed with rosemary salt and garden bay, left to sit in a bucket of apple cider reduction before being confined to the oven for 12hrs. Once pulled, this sweet, tendered meat is finished with diced Granny Smith and a tart apple sauce

Yes, I am a Fun-Guy **vg gf*** 18

Field & chestnut mushrooms, lapped over warm coals with chilli oil & smoked sea salt before being coated in a glossy hoisin sauce

Say Cheese **v gf*** 19

Lemon & thyme-marinated halloumi wedges, charred over fire and finished with zingy lemon dressing

All the above dishes are served in a charred pitta pocket **gf***, with house slaw, dressed lettuce, skinny fries coated in chilli salt.

Dips

Rocket Chimichurri **vg gf** 2

Mojo Rojo sauce **vg gf** 2

Chilli Jam **vg gf** 2

Dessert

Dark chocolate brownie, chocolate sauce, Chantilly cream **v gf** 8

Banana fritters, maple glaze, vanilla ice cream **vg** 7

vg – vegan v – vegetarian gf – gluten free * available upon request

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