

# VEGAN AND VEGETARIAN

## 1. Grilled sweetcorn on comb

Freshly picked sweetcorn marinated with herb and spices lightly flame grilled on charcoal grill

## 2. Grilled mixed vegetables

Aubergine ,peppers and courgettes marinated with extra virgin olive oil and freshly grilled on charcoal

## 3. Grilled vegan sausage

Plant paste sausages marinated with herbs and slow charcoal grilled.

(gluten)

## 4. Grilled halloumi and pepper skewers

Halloumi chunks skewered with marinated peppers and lightly grilled.

(dairy)

## 5. Paneer tikka and pineapple skewers

Best quality of paneer cheese marinated with tikka sauce , lime & chillies skewered with pineapple chunks and charcoal grilled .

(dairy)

## 6. Vegan Burger

Vegan patty charcoal grilled served in warm brioche burger bun with lettuce, tomato and burger vegan salsa

(gluten)

## 7. Vegan hot dog

Plant based sausage, charcoal grilled serve with warm hot dog bun, caramelise onion, tomato ketchup and mustard sauce

(gluten)



# CHICKEN AND MEAT

- 1. BBQ Or Peri Peri Chicken Drumsticks.** *(dairy)*  
Chicken drumsticks marinated with flavour of choice slow grilled on charcoal.
- 2. Chicken Tikka Or Lime & Herb Chicken Skewers.** *(dairy)*  
Chicken supreme cubes marinated with choice of marination cooked tender & juicy on charcoal grill.
- 3. Chicken Seekh Kababs.**  
Chicken mince meat blended with Indian herbs & spices finished on lightly flame grill.
- 4. Masala Lamb Chops.** *(dairy)*  
Lamb best end chops marinated in yogurt alongside with ginger garlic green chilli & masala sauce finished on flame grill.
- 5. Lamb Cutlets.** *(dairy)*  
Lamb cutlets marinated in rosemary & thyme seasoning cooked on charcoal grill served with mint sauce.
- 6. Lamb Seekh Kabab.**  
Lamb mince meat blended with Indian coriander mint green chilli & spices finished on lightly flame grill.
- 7. Greek Kofta**  
Lamb mince blended with parsley, red pepper & onion with Greek spices fish on charcoal grill.
- 8. Beef Cheese Burger.** *(gluten, dairy)*  
Hand made burgers with lettuce tomato, gherkins cheese and burger sauce.
- 9. Hot Dog.** *(gluten, mustard)*  
Grilled Bratwurst sausage, caramelised onion in hot dog bun topped with mustard & ketchup sauce.
- 10. Sirloin Steak And Peppers Skewers.**  
Cubes of aged sirloin steak skewered with assorted peppers lightly seasoned with lemon & olive dressing cooked tender on charcoal grill.



## FISH AND SHELLFISH

1. Prawns And Pineapple Skewers. (crustacean)  
Atlantic king prawns marinated in herbs and garlic sauce and lemon zest skewered together with pineapple and flame grilled.
2. Masala Fish Skewers. ( fish)  
Cubes of Coley fish marinated in yogurt, ginger garlic green chillies & skewered then grill on charcoal.
3. Grilled Salmon. ( fish)  
Fresh caught salmon marinated in lemon and dill sauce grill on charcoal served with lemon.

## SELECTION OF SALAD

1. Greek Salad. ( veggie)  
Cherry tomatoes, red onions, cucumber, lettuce olives, feta cheese.
2. Mediterranean Salad. ( vegan, pine nuts)  
Roasted vegetables, chickpeas, basil pesto, baby spinach, wild rocket.
3. Creamy Potatoes Salad. (veggie, dairy)  
Baby potatoes, scallions, chives, olive oil, fresh cream.
4. Quinoa Salad. (vegan, gluten)  
Barley, beans, grilled pepper, chilli garlic cress.
5. Moroccan Cous Cous Salad. (vegan, gluten)  
Mint, parsley, chopped tomatoes and red onion, pomegranate raisins.
6. Garden Salad. ( vegan)  
Crispy leave mixed with cherry tomatoes, cucumber and red onion
7. Mint Roasted Lamb Salad.  
Slow cooked lamb meat, roasted vegetables, five beans and mint dressing.



## Set Menu one

From £12pp

### Vegan / Vegetarian

- 1. Grilled sweetcorn on comb**  
Freshly picked sweetcorn marinated with herb and spices lightly flame grilled on charcoal grill
- 2. Vegan burger** (gluten)  
Vegan patty grilled on charcoal served in warm bun with lettuce tomato gherkin vegan sauce
- 3. Vegan grilled sausages** (gluten)  
Plant paste sausages marinated with herbs and slow charcoal grilled.

### Non veg

- 1. Beef cheese Burger** (gluten, egg, dairy)  
Homemade beef patty charcoal grilled served in brioche bun with lettuce tomato gherkin and cheese.
- 2. Peri peri chicken wings** (dairy)  
Chicken wings marinated with chilli garlic yogurt and peri peri sauce finish on charcoal grill.
- 3. BBQ chicken skewers** (gluten)  
Chicken breast small cubes marinated with bbq sauce and finished on charcoal grill.

### Salads

- 1. Mediterranean salad**  
Pesto marinated chickpeas mixed with roasted peppers ,cherry tomatoes and baby spinach
- 2. Pasta salad** (gluten)  
fusilli pasta tomato and basil base sauce cherry tomatoes black olives grilled courgette & wild rocket



## Set Menu two

From £17pp

### Vegan / Vegetarian

1. Grilled sweetcorn on comb.  
Freshly picked sweetcorn marinated with herb and spices lightly flame grilled on charcoal grill
2. Vegan burger. (glutan)  
Vegan patty grilled on charcoal served in warm bun with lettuce tomato gherkin vegan sauce
3. Vegan grilled sausage. (glutan)  
Plant paste sausages marinated with herbs and slow charcoal grilled.
4. Grilled vegetables kababs.  
Freshly picked vegetables skewered with Asian spices and seasoning lightly charcoal grilled

### Non Veg

1. Beef cheese Burger. (egg, dairy, glutan)  
Homemade beef patty charcoal grilled served in brioche bun with lettuce tomato gherkin & cheese.
2. Peri peri chicken drumsticks. (dairy)  
Chicken drumsticks marinated with chilli garlic yogurt and peri peri sauce finish on charcoal grill.
3. BBQ chicken skewers (glutan)  
Chicken breast small cubes marinated with bbq sauce and finished on charcoal grill.
4. Lamb kababs  
Lamb minced mixed with green chilli,garlic,coriander and blended with Indian herbs cooked on charcoal grilled served mint sauce
6. Add grilled spiced Masala fish with **£3 supplement** (dairy)

### Salads

1. Mediterranean salad.  
Pesto marinated chickpeas mixed with roasted peppers ,cherry tomatoes & baby spinach
2. Moroccan couscous salad (glutan)  
Steamed Couscous mixed with fresh mint,parsley,lemon juice chopped fresh tomatoes & onions blended with fresh pickled pomegranate and raisins.
3. grilled selection of bread (glutan)



## premium Menu

From £25pp

### Vegan / Vegetarian

1. Vegan burger (gluten)  
Vegan patty grilled on charcoal served in warm bun with lettuce tomato gherkin vegan sauce
2. Vegan grilled sausage. (gluten)
3. Grilled halloumi and pineapple skewers. (dairy)
4. Grilled sweet corn on cob .
5. Grilled vegetables, peppers, courgettes & aubergine mixed with extra virgin olive.

### Non Veg

1. Beef cheese Burger (egg, dairy, gluten)  
Homemade beef patty charcoal grilled served in brioche bun with lettuce tomato gherkin & cheese.
2. Peri peri chicken drumsticks (dairy)  
Chicken drumsticks marinated with chilli garlic yogurt & peri peri sauce finish on charcoal grill
3. BBQ chicken skewers (gluten)  
Chicken breast small cubes marinated with bbq sauce & finished on charcoal grill.
4. Lamb kababs  
Lamb minced mixed with green chilli,garlic,coriander & blended with Indian herbs cooked on charcoal grilled served mint sauce
5. Grilled Masala Lamb Chops. (dairy)  
Spring lamb chops marinated in yogurt garlic chilli and garam masala & blended with Indian seasoning Fish juicy on flame grill
6. Grilled assorted fish (fish)  
Salomon, Tuna and cod marinated in lime & herbs sauce grilled with fresh herbs & lemon juice.
7. Grilled selection of bread (gluten)  
Freshly baked naan, soft roti, crisp salad, and flavorful chutney to complement your meal.

### Dessert

1. Mini chocolate brownies (egg, dairy, gluten)
2. Assorted mini cheesecake (egg, dairy, gluten)

