

ROOFTOP BBQ MENU



*69.5 per person
Available for private hires only*

F R O M T H E B B Q

'Smiths' burger, cheese, lettuce, pickled onions *(vegan alternative available)*

Spiced West Country lamb kofte, mint & cucumber yoghurt

Grilled sardines, romesco sauce

'Smiths' hotdog, ketchup, mustard, fried onions *(vegan alternative available)*

Padron pepper skewers, tahini dressing, sumac (vg)

Grilled corn on the cob, chipotle butter (vg)

Bavette steak, focaccia, chimichurri

South coast cod & red pepper skewer, tartare sauce

Merguez sausages, pomegranate molasses

Blythburgh pork belly, Korean BBQ sauce

Harrisa spiced chicken wings

S A L A D

'Smiths' Potato salad (v)

Isle of Wight tomatoes, pickled shallots basil (vg)

Rainbow slaw (vg)

Classic Caesar salad

D E S S E R T

Summer berry pavlova (vg)

Passionfruit cheesecake

*Before you order your food and drink, please inform a member of the team if you have a food allergy or intolerance.
An adult's recommended daily allowance is (2000 Kcal).
Orders are subject to a discretionary service charge of 12.5%
(v) vegetarian (vg) vegan.*