

# CANAPÉS

*Choose three*

Tomato bruschetta, ricotta, basil **v**

White bean crostini, salsa verde, burnt chilli **vg**

Crispy falafel, tahini **vg**

Carrot and courgette bhaji, raita **v**

Wild mushroom and pecorino arancini **v**

Crispy cod cheeks, tartare sauce

Karaage chicken, siracha aioli

Honey glazed sausages, mustard mayo

Crispy wonton, vietnamese chicken, charred pineapple salsa

Brisket nuggets, horseradish crème fraîche

## JAZZY CANAPÉS

*Add £6 per head*

Manchego and truffle croquettes, quince

Crab doughnuts, pickled cucumber

Seared tuna, nam jim

Crab and chilli tostadas

Hot smoked salmon, pomme anna, lemon crema, caviar

BBQ scallops, nduja, picada

Rare roast beef, crispy potato, tarragon aioli

# —BAZ & FRED'S— WOODFIRED PIZZA

*Choose three*  
£34 per head

## MARINARA v

Extra tomato, capers, garlic, oregano

## ROASTED AUBERGINE v

Roasted aubergine & ricotta, tomato, mozzarella, salsa verde, rocket

## HAM & TRUFFLE

Italian roasted ham & mixed mushrooms, tomato, mozzarella, white truffle oil

## SALAMI

Salami, tomato, mozzarella, pesto, chilli flakes

## MARGHERITA

Tomato & mozzarella

## GOATS' CHEESE & CARAMELISED ONIONS v

Goats' cheese & caramelised onions, tomato, rocket, balsamic

## CHORIZO & NDUJA

Chorizo & nduja, tomato, mozzarella, rosemary honey

*Served with rocket & parmesan salad, zucchini fries with aioli & jamon croquettes*

# FIRE PIT

*Price per head*

## ASADO LAMB

£59

8-hour whole Asado lamb, seasonal spuds, marinated roasted red peppers, tabbouleh, tahini, pickled onions, wood-fired flatbreads

## ASADO LAMB

£59

8-hour whole Asado lamb, roasted sweet potatoes, smokey romesco, seasonal greens & salsa verde, focaccia

## DRY AGED SIRLOIN BBQ

£59

Dry aged sirloin steak, creamy dauphinoise, green bean salad with roasted tomatoes & pecorino, bearnaise, chimichurri

## BAVETTE STEAK BBQ

£54

Bavette steak, French fries, green salad, mustard vinaigrette, marinated tomatoes, bearnaise, chimichurri

## BBQ SPATCHCOCK

£54

Marinated spatchcock chicken, herby butter, roasted sweet potatoes, green salad, grilled carrots with whipped feta, herb yoghurt

## PIRI-PIRI SPATCHCOCK

£54

BBQ Piri Piri marinated spatchcock chicken, patatas fritas, yard slaw, herb yoghurt, scotch bonnet hot sauce

## SMOKED AUBERGINE v

£49

Wood-fired aubergines, roasted tomato & red pepper, labneh, dukkah, pecorino

## GRILLED LOBSTER

£90

1/2 lobster cooked with garlic butter, French fries, aioli, green salad

## ASH-COOKED SQUASH v

£49

Ash cooked butternut squash, puy lentils, Rosary goats' cheese, rocket, herb dressing

## BBQ ROOT VEGETABLES v

£50

Seasonal root vegetables cooked on the chapa, lemon and parsley vinaigrette

## SWEET POTATO v

£49

Crushed white beans with miso, spring onions and ginger

# MIDDLE EASTERN FEAST

£72 per head

## TO START

Warm pitta  
Baba ganoush, tahini  
Pea, tahini  
Labneh, za'atar, confit garlic

## MAINS

Slow cooked aubergine, tomato, chickpeas  
Crispy falafel, warm hummus, sumac onions  
Slow roasted lamb shoulder, pomegranate  
Chicken skewers, pickled red chillis  
Couscous, roasted vegetables

*or*

Slow cooked aubergine, tomato, chickpeas  
Crispy falafel, warm hummus, sumac onions  
Grilled halloumi, rosemary honey  
BBQ cauliflower, harissa  
Couscous, roasted vegetables

## PUDDING

A selection of baklava

# MIDDLE EASTERN GARDEN FEAST

£66 per head

## TO START

Warm pitta  
Baba ganoush, tahini  
Pea, tahini  
Labneh, za'atar, confit garlic

## MAINS

Slow cooked aubergine, tomato, chickpeas  
Crispy falafel, warm hummus, sumac onions  
Grilled halloumi, rosemary honey  
BBQ cauliflower, harissa  
Couscous, roasted vegetables

## PUDDING

A selection of baklava

# PUDDING

*Price per head*

CHURROS

Dipping chocolate

£9

GELATO

Gelato in a cone

£6

STICKY TOFFEE PUD

Cotswold cream gelato

£10

CHOCOLATE BROWNIES

Marscarpone, dulce de leche

£9

ETON MESS

£9

TIRAMISU

£10

# LATE NIGHT

*All £15*

## BURGERS

### CLASSIC CHEESE

Aged beef patty, red leicester, lettuce, tomatoes,  
pickled red onion, ketchup, dijonnaise

### YARD BURGER

Aged beef patty, red leicester, smoked pancetta, lettuce, tomatoes,  
pickled red onion, ketchup, nduja mayo, brioche

### CHICK BURGER

Fried chicken, crispy chicken skin, lettuce,  
pickled cucumber, death sauce mayo, brioche

### DEEP FRIED HADDOCK BURGER

Fried haddock red leicester, lettuce,  
pickled cucumber, tartare, brioche

### SHROOM BURGER

Crispy portobello mushroom, garlic & parsley butter,  
celeriac slaw, tarragon mayo, brioche

## PIZZAS

### MARINARA v

Extra tomato, capers, garlic, oregano

### ROASTED AUBERGINE v

Roasted aubergine & ricotta, tomato, mozzarella, salsa verde, rocket

### HAM & TRUFFLE

Italian roasted ham & mixed mushrooms, tomato, mozzarella, white truffle oil

### SALAMI

Salami, tomato, mozzarella, pesto, chilli flakes

### MARGHERITA

Tomato & mozzarella

### GOATS' CHEESE & CARAMELISED ONIONS v

Goats' cheese & caramelised onions, tomato, rocket, balsamic

### CHORIZO & NDUJA

Chorizo & nduja, tomato, mozzarella, rosemary honey

# LATE NIGHT

£16

## BAO BUNS

### PORK BELLY

Slow roasted pork belly, pickled cucumbers, spring onions, hoisin sauce

### CRISPY TOFU v

Crispy tofu, black bean mayonnaise, garlic choy sum, pickled chilli

### FRIED CHICKEN

Karaage fried chicken, tartare sauce, chilli dressing, gem lettuce

£15.50

## TACOS

### ADOBO CHICKEN

Marinated BBQ chicken thighs, cabbage, pico di gallo, habanero mayo

### SEARED BEEF

BBQ sirloin, salsa roja, chimichurri

### BAJA FISH

Baja fish, cabbage, pico di gallo, habanero mayo

### BARBACOA LAMB

Crispy slow cooked lamb shoulder, feta crema, pickled onions

### CARNITAS PORK

Slow cooked pork belly, burnt pineapple sala

### SHIITAKE MUSHROOM v

Chapa roasted marinated mushrooms and peppers, crispy potatoes



# WINE LIST

|                                                         | <i>Bottle</i><br><i>750ml</i> |
|---------------------------------------------------------|-------------------------------|
| <hr/> <b>SPARKLING</b> <hr/>                            |                               |
| Champagne Camille Bonville<br>Grand Cru Blanc de Blancs | £52                           |
| The Grange Classic NV<br>Hampshire, Dry                 | £48                           |
| Prosecco Valdobbiadene<br>San Venanzio, Extra Dry       | £34                           |
| Rosé Spumante<br>Valdellövo, Extra Dry                  | £36                           |
| <br>                                                    |                               |
|                                                         | <i>Bottle</i><br><i>750ml</i> |
| <hr/> <b>RED</b> <hr/>                                  |                               |
| Domaine Du Bosc<br>Pay d'Oc Rouge                       | £26                           |
| Château Labastide Haute<br>Cahors, Malbec               | £28                           |
| Château Mourgues du Grès<br>Côtes du Rhône              | £29                           |
| Fattoria Le Fonti<br>Sangiovese                         | £29                           |
| Fattoria Nicodemi<br>Montepulciano d'Abruzzo            | £32                           |
| Pago de Larrea<br>Rioja Crianza                         | £34                           |
| Contino<br>Rioja Reserva                                | £54                           |

# WINE LIST

| <u>WHITE</u>                                                    | <i>Bottle<br/>750ml</i> |
|-----------------------------------------------------------------|-------------------------|
| Château Les Miaudoux<br>Bergerac Sec                            | £26                     |
| Domaine Baron<br>Touraine Sauvignon                             | £28                     |
| Tamellini Soave<br>Veneto                                       | £32                     |
| Weingut Haart<br>Haart to Heart Riesling                        | £34                     |
| Auntsfield, Single Vineyard<br>Sauvignon Blanc, Marlborough, NZ | £36                     |
| <u>ROSÉ</u>                                                     | <i>Bottle<br/>750ml</i> |
| Château Mourgues du Grès<br>Fleur d'Églantine                   | £29                     |