LIVE KITCHEN RESCUE

DAN BURRELL & STEVEN SNOWDON

LIVE FIRE

Luxury BBQ

This is the BBQ we cook for each other on a day off. Proper fire, brilliant meat and fish, and salads that get as much attention as the steak. We bring the skills of a restaurant kitchen to your garden and serve everything to share, so everyone can dig in.

LATE SPRING TO EARLY AUTUMN (MAY TO SEPTEMBER)

WELCOME

Ember-Roasted Prawns
chilli and garlic butter, lemon

Grilled Flatbreads
whipped smoked butter, sea salt

FROM THE GRILL

Cornish Mackerel
gooseberry and horseradish

Sticky Lamb Ribs
honey, mint and chilli

THE MAIN EVENT

Dry-Aged Rib-Eye on the Bone
cooked over fire and carved at the grill

Free-Range Chicken
brined, grilled over charcoal, lemon and herbs

Whole Sea Bream
fennel, lemon and dill, cooked in the embers

SALADS, SIDES & SAUCES

Grilled Corn
chipotle butter, lime

Crispy Smashed New Potatoes
rosemary salt

Charred Tenderstem
almonds, chilli, lemon

Baby Gem
buttermilk dressing, crispy shallots

Heritage Tomatoes & Peach
basil, red onion

Sauces
chimichurri, smoked chilli jam, béarnaise, roast garlic aioli

DESSERT

Grilled Pineapple
rum caramel, lime, coconut sorbet

Fireside S'mores
with our own vanilla marshmallows

All menus can be tailored to dietary requirements and allergies. Please let us know when booking.