



# BARBEQUE MENU

Served to your table on our sharing boards with a choice of salads and potatoes

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## BBQ Menu 1 - £38.50

Local sausages  
Hand made Long Horn beef burger  
Cajun chicken thighs  
Char grilled Mediterranean vegetables  
Mixed leaves  
Crusty bread  
Choose two salads and one potato dish  
Ice cream bar or dessert selection

## BBQ Menu 2 - £40.50

Long Horn minute steak  
Garlic and rosemary split lamb Barnsley chop  
Lemon and garlic chicken  
Local sausages  
Grilled halloumi and vegetable kebabs with harissa paste (V)  
Mixed leaves  
Warm crusty bread  
Choose three salads and one potato dish  
Ice cream bar or dessert selection

## BBQ Menu 3 - £46.50

Long Horn wholesteak  
Garlic and rosemary split lamb Barnsley chop  
Lemon and garlic chicken  
Thai infused prawn kebabs or Swordfish steak  
Local sausages  
Grilled halloumi and vegetable kebabs with harissa paste (V)  
Mixed leaves and shoots  
Warm crusty bread  
Choose four salads and one potato dish  
Ice cream bar or dessert selection

All prices are exclusive of VAT

## Salads and Potatoes

Traditional coleslaw  
Fennel and apple slaw  
Asian slaw  
Cucumber, tomato, radish salad  
Tomato and onion salad  
Rocket and parmesan  
Green papaya salad  
Nicoise salad  
Caesar salad  
Baby gem, feta, pomegranate seeds and molasses, toasted pumpkin seeds  
Roasted butternut squash and avocado, spinach, puy lentil with tahini and soy dressing  
Butter beans with roasted heritage tomatoes, peppery leaves, balsamic dressing and Roquefort cheese  
Fig, lightly pickled pear and walnut salad  
Rosemary and garlic roasted baby new potatoes  
Baked potato  
Cajun spiced potato wedges  
Potato and chive salad (cold)  
Roasted sweet potato, peppers and onions with seeds (cold)

## Desserts

Cambridge burnt cream, shortbread biscuit  
Lemon tart, mojito cream, fresh raspberries  
Eton mess, berries, crunchy meringue  
Warm chocolate brownie, hazelnut brittle cream  
Seasonal cheese cake - *suggestion: Stem ginger and rhubarb compote - berry compote*  
Chocolate and hazelnut torte, chantilly cream (GF)  
Lemon posset, berry compote  
Sticky toffee pudding, caramel cream  
Peach melba, "Pinkster" boozy berries, freeze dried and fresh raspberries  
Chocolate fondant, whipped cream  
Treacle tart, Cornish clotted cream and raspberry puree  
Seasonal crumble with cream or custard  
Rhubarb fool with ginger crunch biscuit  
  
(All of the above can be served individually, duo, trio or as a sharing board option)

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