

FIRE CAGE MENU

WEDDINGS

MEAT AND FISH

1 x choice

Free range chicken 'Piri Piri'

Whole Hereford flank steak, salsa rosso & grated horseradish

Grilled pork ribeye, salmoriglio

Twice cooked crispy pork belly with lemon and cumin

18-hour slow cooked mechoui lamb shoulder, pomegranate & chermoula

Free range chicken, burnt chilli & honey butter, zaatar

Rare breed porchetta, nduja & oregano

Hereford beef rump, burnt chilli & rosemary butter

Chalk stream trout on cedar wood, pickled cucumber, dill yoghurt

Slow fired roasted lamb leg, burnt lemon & mint salsa

EARTH

1 x choice for vegetarians

Roasted aubergine, chopped lemon & fried onion, barrel aged feta

Whole cauliflower shawarma, onion & parsley, grilled bread

Sweet potato with honey butter, crème fraiche and chives

Halloumi with peperonata and basil

SIDES

2 x choices

Greek salad, kalamata olives, isle of wight tomato, cucumber, oregano

Crushed Cornish potatoes, smoked butter and chives

Sprouting broccoli, almond tarator, pickled Amalfi lemon

Charred hispi cabbage, wild garlic butter and hazelnuts

Heritage tomato and sourdough panzanella, olives and basil

Summer leaf salad, Spenwood cheese, soft herbs & chive emulsion

Levantine tabbouleh

Runner beans, quince, hazelnuts and soft herbs

SWEET

1 x choice

Charred pineapple, rum caramel, crème fraiche, sesame tuile

Fire roasted peach, set cream, rosemary

Salt baked pears, dulce de leche

Barbequed strawberries, jersey cream