



S.H.B Fine Roasts and Spits Menu 2023/24.

All cooked low and slow over wood and charcoal.

Sharing main course, choose your main course with some banging sides & salads to suit
serves up to 4-6 guests

Whole low and slow cooked hog with crispy cracker ling, infused salt and lemon, fennel.

Whole rib of 28-day aged beef with tarragon butter, chimichurri, café de Paris butter or
red wine jus.

Whole roasted sirloin of beef with tarragon butter or café de Paris butter horseradish
creme fraiche or red wine jus.

Barbequed Gaucho beef flank steak with chimichurri, preserved lemon.

Sharing style roasted porchetta stuffed with fennel, minced pork, dried apricots toasted
pine nuts, sage, orange zest, salsa Verde.

Low & slow Moroccan style lamb shoulder, salsa Verde, lemon.

Devilled whole tandoori barbequed mackerel, cucumber & mint raita, lemon.

Whole roasted veg, turmeric spiced whole roasted cauliflower with harissa, toasted
almonds.

Vegetable fire pit platter with, romesco, chimichurri, pickles.

Nidderdale poultry whole Piri Piri Spatchcock chicken with thyme, lemon

Spanish style Cochinillo, whole roasted suckling 5.5 kg pig provided by Basco fine foods,
roasted, and cooked on site, serves up to 8 Guests



Spanish style pollo asado, whole roasted Nidderdale poultry chicken slow cooked with herbs & spices

