

SHB FINE ROASTS & SPITS MENU 24/25

All cooked low and slow over wood and charcoal.

Our delicious BBQ Menu adds a festival feel to any event!

Our two-course Fine roast and spits BBQ menu allows you to choose a delicious range of Mains & Salads, served to the table on wooden boards for guests to help themselves.

Choose a dessert from our plated or sharing desserts menu.

MEAT

Beef short rib with house porter, black treacle glaze, pickles.

10-hour Slow Roasted Blade of Beef & Romesco Sauce

Low and slow ancho chilli Birria beef with pickled green chillis, grilled lime, grilled soft tacos, great for tearing and sharing.

Low and slow cooked hog with crispy crackling, infused salt and lemon, fennel.

Whole rib of 28-day aged beef with tarragon butter, chimichurri, café de Paris butter or (£2.00 supplement) red wine jus.

Whole roasted sirloin of beef with tarragon butter or café de Paris butter horseradish creme fraiche or red wine jus. (£2.00 supplement)

Barbequed Gaucho beef flank steak with chimichurri, preserved lemon.

32 day aged Cote de boeuf sharing board, roasted garlic, vine tomatoes, seasonal grilled asparagus, peppercorn sauce, beer batter onion rings, (£2.00 supplement)

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, pomegranate, salsa Verde, yogurt.

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.

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

Whole piri piri spatchcock chicken with sumac pickled red onions, parsley, lemon.

Roosters' beer can chicken, cooked and served whole, serves up to 6 adults, chard flat breads, house dips.

Free range Half smoked chicken with sage butter, grilled lemon per person,

Free range Spatchcock Ras El Hanout Chicken with grilled flat breads, harriash yogurt.

FISH

BBQ Garlic, Chilli & Lemon King Prawns (£4.00 supplement) (GF)
Deville whole tandoori barbequed mackerel, cucumber & mint raita, lemon.

Banana Leaf Wrapped Scottish Salmon & Charred Lemon (GF)
Cedar plank Scottish salmon with lemon, garlic, and rosemary, cooked and served on cedar wooden plank.

VEGETABLE

Chard Hispi cabbage with, soy sauce, sesame edamame & Goma Shio (VE)

Moroccan spiced whole roasted cauliflower with harissa, pomegranate, toasted almond butter (VE)

Barbecued Mediterranean Vegetable fire pit platter with, romesco, chimichurri, pickles. (VE)

Aubergine Steaks & Miso Glaze, whipped tofu optional (VE)

Cherry wood smoked whole baked camembert with balsamic roasted plum tomatoes, chard ciabatta crostini.



DINING & EVENTS
EST 2020