



Supercar Sunday

6TH SEPTEMBER 2026

BARBECUE MENU

Fresh Bread

Freshly baked sourdough rolls and five-grain sourdough bloomers (GF*, VE)

Salad & Deli Selection

Cured meats, cornichons & capers (DF, GF)

Atlantic prawns, squid, clams, mussels

Served with seafood sauce, tartare sauce, a ginger, chilli & lime dressing (DF, GF)

Pickles, sun-blushed tomatoes, olives (GF, VE)

Bitter leaf, feta, pomegranate, molasses (GF, V)

Ratte potato, shallot, tarragon salad (GF, VE)

Roasted root vegetables couscous, preserved lemon, coriander (VE)

Chilled charred Mediterranean vegetable, olive oil dressing (VE)

New potatoes, butter emulsion, fresh herbs (GF, V)

From The Chefs

Sticky smoked chicken in barbecue sauce (DF, GF)

Salt-aged sirloin of beef, peppercorn crust (DF, GF)

Hot-smoked Glenarm salmon sides, gremolata (DF, GF)

Char siu roast pork loin (DF, GF)

Moving Mountains burger in a brioche bun (V)

Merguez sausage

Dessert

Summer berry tartlet (V)

Triple chocolate cheesecake (V)

Caramelised apple sablé breton, crème fraîche (V)

ALLERGENS & DIETARIES: DF - DAIRY FREE | GF - GLUTEN FREE | V - VEGETARIAN | VE - VEGAN | * - ADAPTABLE.
PLEASE SPEAK TO A MEMBER OF STAFF TO ADVISE OF ANY DIETARY NEEDS OR TO REQUEST CALORIFIC INFORMATION.