

CHARCOAL BBQ & SLOW SMOKED MEATS MENU 2026

From The Charcoal Grill & Smoker

NEW: SIGNATURE SMOKED SELECTION

Each item slow-smoked for 12+ hours over natural wood and charcoal.

12-Hour Smoked Beef Brisket, Burnt Ends, Pickled Red Onions & Horseradish Cream

Smoked Beef Short Ribs, Coffee-Chili Rub, Pomegranate Molasses Glaze

Smoked Lamb Shoulder, Oregano & Garlic, Greek Yogurt Sauce

Pastrami-Spiced Smoked Chicken Thighs, Whole Grain Mustard Aioli

Smoked Pork Belly Burnt Ends, Honey-Sriracha Glaze, Sesame Seeds

FROM THE CHARCOAL GRILL

Enhanced Burger Selection

'The Greek' Lamb Burger, Feta, Sun-Dried Tomato, Tzatziki, Olive Tapenade

Korean BBQ Beef Burger, Kimchi Slaw, Gochujang Mayo, Brioche

Sliders Trio: Mini versions of 3 signature burgers

Fish & Seafood

Smoked Salmon Skewers, Dill & Lemon Crème Fraîche

BBQ Sardines, Oregano, Lemon & Sea Salt

Seafood Mixed Grill Platter for Two (Monkfish, Prawns, Scallops) £65.00

VEGETARIAN & VEGAN

NEW Plant-Based Smokehouse

Vegetarian

Smoked Cauliflower "Steak", Tahini, Harissa, Pomegranate Seeds

Halloumi & Watermelon Skewers, Mint Pesto
Grilled Asparagus, Lemon, Manchego Cheese

Vegan

Smoked BBQ Jackfruit Buns, Pickles, Slaw, Brioche
Charred Imam Bayildi (Stuffed Aubergine), Tomato, Onion, Herbs
Smoked Beetroot Burger, Walnut & Mushroom Patty, Vegan Feta, Basil Aioli
Whole Roasted Celeriac, Garlic, Thyme, Almond Cream
Charred Corn Ribs, Lime, Chili, Vegan Feta

SALADS & SIDE DISHES

NEW Contemporary Additions

Elote-Style Charred Corn, Vegan Feta, Chili, Lime
Quick-Pickled BBQ Vegetables, Fennel & Coriander Seeds
Smoked Potato Salad, Spring Onions, Dill
Grilled Little Gem Lettuce, Peas, Mint, Vegan Yogurt Dressing
Pita Bread Basket, Za'atar & Olive Oil
Charred Spring Onions, Romesco Sauce
BBQ Beetroot, Orange, Pistachio, Vegan Feta

NEW: HOUSE-MADE SAUCES & RUBS COUNTER

Let guests customise their meal.

Greek Mountain Herb Rub
Smoked Paprika & Coffee Rub
Spicy Harissa Ketchup
Tahini Ranch Dressing
Preserved Lemon & Caper Salsa

DESSERTS

NEW 2026 Additions

Grilled Peaches, Vegan Honey, Pistachio Crumble, Coconut Yogurt

Smoked Chocolate Mousse, Sea Salt, Olive Oil, Fresh Berries

Watermelon & Feta Skewers, Mint, Balsamic Reduction

Lemon & Thyme Sorbet, Prosecco Float

Baklava Ice Cream Sandwich

All dishes are designed for sharing. Please inform us of any allergies or dietary requirements.