

BARBECOA

JAMIE OLIVER

CHRISTMAS BITES

TO START

OLIVES, PICKLES & SCRATCHINGS

MAINS

SHORT RIB CROQUETTE
Smoked Onion Ketchup, Fermented Chilli

BUTTERMILK FRIED CHICKEN
Hot Sauce Mayo, Garlic & Lemon Crisps

WILD MUSHROOM SLIDER
Westcombe Cheddar, Porcini Butter, French Dip

MAPLE-CURED SALMON
Crème Fraîche, Sorrel

JERK-SPICED PORK BELLY
Roasted Pineapple, Scotch Bonnets

SWEET

TOASTED CITRUS MERINGUES

DARK CHOCOLATE TRUFFLES

£22 PER PERSON

Vegetarian & Fish Options Available On Request

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TO START

OLIVES, PICKLES & SCRATCHINGS

MAINS

WESTCOMBE CHEDDAR CROQUETTE
Winter Truffle, Smoked Béarnaise

OAK-SMOKED DUCK
Pickled Quince, Candied Chestnuts

LOBSTER ROLL
Celery Leaf, Secret Sauce

DEVON CRAB & SEAWEED CRACKER
Lemon, Fennel Pollen

WAGYU & BURNT ENDS SLIDER
Barolo-Roasted Onions, Stilton, Porcini

RARE COAL-SEARED BEEF FILLET
Pickled Walnuts, Tarragon Dressing

SWEET

CHAMPAGNE WINE GUMS

DARK CHOCOLATE TRUFFLES

MACARONS

£38 PER PERSON

Vegetarian & Fish Options Available On Request

BARBECOA

JAMIE OLIVER

CHRISTMAS SHARING MENU

All Designed For The Table To Share

STARTERS

WALDORF SALAD

Stichelton, Gem Lettuce, Candied Walnuts, Grapes, Pickled Celery

BBQ CORNISH MACKEREL

Bitter Leaves, Buttermilk & Almond Dressing, Cucumber, Fennel

KOREAN WINGS

Gochujang BBQ Sauce, Sesame, Spring Onion

MAINS

DRY-AGED BEEF RUMP

Wood-Roasted Jerusalem Artichoke, Porcini & Tarragon Butter

SLOW-SMOKED PORK BUTT

Boston Baked Beans, Green Chilli Salsa, Pickled Red Cabbage

CREEDY CARVER BEER-CAN CHICKEN

Chilli Honey, Gorgonzola Grits, Oak-Fired Chestnut Crumble

ALL SERVED WITH MAC & CHEESE WITH PARMESAN CRUMBLE,
CHIPS, COLLARD GREENS & CONDIMENTS

DESSERTS

BARBECOA FAVOURITES

Christmas Mess, Snickersphere, St Clement's Tart

CHEESE BOARD

Two Cheeses, Condiments (£6 Supplement)

£50 PER PERSON

Vegetarian & Fish Options Available On Request

BARBECOA

JAMIE OLIVER

FESTIVE SHARING MENU

All Designed For The Table To Share With A Glass Of Bubbles On Arrival

STARTERS

BURRATA

Clementine, Cobble Lane Coppa, Smoked Almond, Truffle Honey

BOURBON-CURED SEA TROUT

Parsley Root Purée, Sea Vegetables, Elderflower Vinegar, Rye Cracker

BBQ PORK RIB

Jerk Spiced, Celeriac & Apple Slaw, Coriander

MAINS

RIB-EYE ON THE BONE

Burnt Ends Hot Pot, Beer Onions, Tarragon Crumb

WHOLE FILLET

Roasted Bone Marrow, Gravy-Dipped Toast, Herb Salad, Pickled Shallots

CREEDY CARVER BEER-CAN CHICKEN

Chilli Honey, Gorgonzola Grits, Oak-Fired Chestnut Crumble

ALL SERVED WITH MAC & CHEESE WITH PARMESAN CRUMBLE,
CHIPS, COLLARD GREENS & CONDIMENTS

DESSERTS

BARBECOA FAVOURITES

Christmas Mess, Snickersphere, St Clement's Tart

CHEESE BOARD

Two Cheeses, Condiments (£6 Supplement)

£65 PER PERSON

Vegetarian & Fish Options Available On Request

BARBECOA

JAMIE OLIVER

CHEF'S CHOICE MENU

Individual Plates With A Glass Of Bubbles On Arrival

NIBBLES TO SHARE

SOURDOUGH, WHIPPED BUTTER & CHARCOAL SALT
CHICKEN & PORK SCRATCHINGS, FERMENTED HOT SAUCE

STARTERS

WOOD-ROASTED PRAWNS

Ox Heart Chorizo, Aioli, Sourdough

BURRATA

Clementine, Pickled Bitter Leaves, Truffle Honey, Oak-Fired Chestnut

COAL-SEARED CARPACCIO

Pickled Mushrooms, Anchovy Aioli, Crispy Shallots, Tarragon

MAINS

FILLET STEAK

Roasted Bone Marrow, Béarnaise

DRY-AGED RIB-EYE STEAK

Grilled Beer Onions, Peppercorn Gravy

FISH ON THE BONE

Crab XO Bisque, Chilli, Spring Onion

ALL SERVED WITH MAC & CHEESE WITH PARMESAN CRUMBLE,
CHIPS, COLLARD GREENS & CONDIMENTS

DESSERTS

SNICKERSPHERE

Peanuts, Salted Caramel

ST CLEMENT'S TART

Clementine & Mandarin, Crème Fraîche Ice Cream

SALTED CARAMEL BRÛLÉE

Aerated Chocolate, Honeycomb, Milk Ice Cream

£75 PER PERSON

Vegetarian & Fish Options Available On Request