THE HOAST OF SHERWOOD

Summertime BBQ Menu

Please choose 2 BBQ Meats from the list below:

Handmade Beef Burger

Our very own handmade beef burgers are prepared with sautéed onions, deli seasonings, butter, parsley & grilled to perfection.

Zesty Ostrich Burger

Our ostrich burgers are sourced from a reputable family farm in Lincolnshire and offer a leaner alternative to beef yet still packed with flavour and taste. Lightly sprinkled with zesty seasonings, flame grilled.

Cajun Chicken Breast

Lightly marinated with a mixture of spices, our grilled Blackened Cajun Chicken Breasts have a hint of cayenne pepper and oregano.

Spicy Lamb Burger

Infused with fresh coriander, garlic, red chili, cumin, seasoning; our handmade lamb burgers are bursting with aroma & taste!

Buffalo Turkey Burger

If you're a buffalo wing fan, you'll love the flavours in this turkey breast ground and hand-formed Infused burger with a cayenne pepper kick! turning boring turkey burgers into something excitingly Hot!

Served along with a choice of a freshly baked specialty granary baps, golden brioche & gluten free rolls or atop a crispy salad.

Vegetarian Dishes (Please choose 2)

Vegetable Au Gratin

A medley of seasonal vegetables baked to perfection in cheese and white sauce, total indulgence! (V)

Handmade Quorn Burger

These tasty Grilled homemade Quorn burgers are really ideal vegetarian meat substitute (V)

Tangy Penne Pasta

Penne pasta tossed in a tangy tomato sauce and finishes with fresh basil and seasonal vegetables. (Vegan)

Portabello Mushroom

Giant mushroom topped with caramelised onions & Applewood smoked cheese. (V)

Sides: (All Served)

Buffalo Wings, Grilled and then tossed in Louisiana hot sauce. Enjoy your buffalo wings with blue cheese dressing to enhance the southern flavour (Hot!!)

Cornish New Potato Salad: with Coriander, Spring onion, Seasonings & Lemon/Lime Vinaigrette (V)

Summertime Slaw:

Summertime Coleslaw is perfect accompaniment to grilled meats, dressed with mayonnaise or a vinaigrette. (V)

Mixed Leafy Salad Romaine: Butter Leaf & Iceberg Lettuces for Burger Garnish or Mixed salad (V)

Salad Garnish: Sliced Vine Tomatoes, Red Onion, Cucumbers, Red Peppers, & Jalapeno Peppers (V)