

The UNIT

SUMMER FESTIVAL MENU LITTLE PLATES

ALL LITTLE PLATES £6 EACH OR 3 FOR £15 / 4 FOR £20

CHICKEN WINGS or PORK SPARE RIBS

Choose from chicken wings or slow roasted prime pork ribs both of which are coated in our own recipe BBQ rub and smothered in a sauce of your choosing before being finished to perfection on our real charcoal BBQ. Sauces:

SATAY - made from ground roasted peanuts, coconut, lime and a touch of chilli (1,5,7,9,10,11,12)

BURNT CHILLI -Salty, smokey, sweet and sour with a kick of roasted red chilli (1,7,9,14)

HOUSE BBQ -Sweet, stick, smokey and rich with onion and gentle heat of chilli (10,11,12,13,14)

SALT & CHILLI - Asain inspired dry rub, salty and spicy its a firm favourite

CHICKEN THIGH BURGER

Tender skin on thigh bursting with flavour and served on a brioche bun with homemade salad cream and our own sweet slaw (1,2,3,4,5,6,10,12)

ORIGINAL BEEF BURGER

A hand made beef patty created to our own recipe and cooked so slightly pink in the centre served on a brioche bun with sriracha mayo and BBQ slaw (1,2,3,6,10,12,14)

CAULIFLOWER STEAK BURGER (ve)

Tender cauliflower steak coated in bbq rub and served in a vegan bun with BBQ slaw (1,2,3,6,10)

HOUSE SAUSAGE BAP

Our own hand-made pork sausage served on a brioche bun with our house BBQ mayo and BBQ slaw (1,2,3,4,10,11,12,14)

TANDOORI SALMON SKEWERS

Chunks of fresh salmon marinated in a tandoori yogurt sauce and cooked to perfection on the coals and served with a salad garnish (3,7,14)

CHICKEN CAESAR SALAD

A traditional Caesar salad with anchovies, parmesan cheese, Caesar dressing, croutons and grilled chicken thigh straight from the coals (1,2,3,7,12)

CORN RIBS (v)

An exciting twist on corn on the cob, cut into riblets, marinated in a garlic and herb butter and cooked till sweet and tender on the BBQ (3,10,14)

Allergen Advice - As we use nuts in our cooking processes, nut traces may be found in ALL menu items

**1-cereals containing gluten 2-Eggs 3-Milk 4-nuts. 5-Peanuts 6-Sesame seeds/oil. 7- Fish
8-Crustaceans 9-Molluscs 10-Soya/Soyabans 11-Celery 12-Mustard 13-Lupin 14-Sulphites**

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BABY POTATO SALAD (v)

Seasonable baby potatoes cooked till tender and buttery and mixed with our very own potato salad recipe and served with spring onions (2,3,11,12)

MAC & CHEESE (v)

A traditional rich, creamy and cheesy mac and cheese, a great accompaniment to any dish (1,3,12)

SWEET POTATO WEDGES (V)

Hand-cut sweet potato wedges served with a unique sour-cream and lemongrass dip (2,3)

BEETROOD AND FETA SALAD

Slow roasted beetroot cooked till tender and then tossed in our house dressing and served with chunks of salty feta cheese (3,4,10,11,12)

SIDES £3.50

SKIN ON FRIES

GARLIC BREAD

HOUSE SLAW

SWEET SLAW

BBQ SLAW

SAUCES £2 (SATAY, HOUSE BBQ OR BURNT CHILLI)

KIDS MEALS

ALL KIDS MEALS £5

HOTDOG & CHIPS

BEEF BURGER & CHIPS

MAC & CHEESE & CHIPS

CHICKEN GOUJONS & CHIPS

DESSERTS

ALL DESSERTS £4.50

SMORES

Chocolate, marshmallow and biscuit

CHOCOLATE HONEYCOMB BANANA

Hot banana with chocolate and crunchy chewy honeycomb pieces

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