



HOTBOX

START

TUNA
TOSTADA 7

Two Chipotle, tequila & lime cured sashimi grade tuna, avocado, corn tortilla, onion

BARBACOA
PORK TACO 9

Three Banana leaf wrapped pork tacos, red onion, coriander, lime, avocado, arbol chilli salsa

CHICORY
& LARDO 7

Chicory salad, lardo, toasted hazelnuts, scorched orange & olive oil dressing

COAL BAKED
BEETROOT 7

Golden & purple beets, sorrel & apple sauce, hazelnut oil, goats curd, bergamot & rosemary salt

PADRON
PEPPERS 6.5

Blistered padron peppers, whipped cod roe, olive oil & lemon salt

EMBER
SCALLOPS 9

Blood sausage, blistered piccolo tomato, pickled celery, grated horseradish

MUSHROOM
SKEWER 7

Korean glazed oyster mushroom, ginger pickled cucumber, sesame, toasted buckwheat

SEARED
CAESAR 7

Baby gem, smoked egg yolk mayo, capers, croutons, celery leaf, crispy fried shallot

MAIN

ST-LOUIS
PORK RIB 16

Scotch bonnet glazed, smoked pork ribs, pickled chillies, red onion & cucumber

WOOD-FIRED
CHICKEN 13

Scorched half corn fed chicken, jalapeños, cucumber & onion salsa, charred lime

BERKSHIRE
PORK CHOP 15

Rare breed pig chop, fermented soya beans, glazed shallot, charred leeks

JERK
CAULIFLOWER 9

Jerk buttered cauliflower, candied pineapple slice, toasted cashew, coconut creme fraiche

BEEF RIB
TACO PLATE 19

Smoked & sliced rib, tortillas, pickled onion, pickled jalapeno lime & arbol chilli salsa

RED MULLET
ESCABECHE 14

Grilled red mullet, pickled fennel, orange, chilli & carrot sauce, pickled cucumber, dill

BANDIT
BURGER 12

28 day aged beef patty, sliced beef brisket, pickles, chimichurri, sesame brioche bun

JACK & MAC
BURGER 10.5

Mac 'n' cheese patty, pulled bbq jackfruit, pickled red onion, chillies & cucumber, vegan bun

SIDE

POINTED
CABBAGE 5

Olive oil & cider spritz, crispy fried onion, sage, lemon & hazelnut oil dressing

POTATO
SALAD 4.5

New Jersey royals, chipotle crema, lime, coriander, mixed peppers & spring onion

HERATIGE
TOMATOES 5

Heirloom mixed tomato salad, capers, balsamic, basil, smoked maldon salt & aged feta

SKIN ON
CHIPS 4

Triple cooked chips, smoked garlic & rosemary maldon salt

COAL SWEET
POTATO 4.5

Charcoal baked potato, creme fraiche, Whisky & butter fried onions, watercress

PICKLED
SLAW 4

Shredded cabbage, carrot, onion & chilles, pickled with toasted sesame oil dressing

ROAST
CARROTS 5

Ember roasted heritage carrots, lemon & ancho chilli goats curd, pickled walnuts

MAC &
CHEESE 5.5

Smoked cheese sauce, macaroni pasta, kale & parmesan herb cust

SWEET

DEEP FRIED
OREOS 6

Oreos's dipped in batter, vanilla ice cream, chocolate pouring sauce

CHILLI-CHOC
PUDDING 6

Chilli chocolate melting pot, w|smoked banana & cornflake ice cream

PINEAPPLE
TART-TATIN 6

Puff pastry, rum & habenero soaked pineapple tart w| coconut ice cream

DIETRY
REQUIREMENT

If you have any allergy or dietary requirements please make your server aware.

