

HOMESTEADERS SUPPER STRAIGHT OFF THE WAGON TRAIL 3-COURSE MENU

STARTER

(boards to share)

CRISPY PORK BELLY & BAKED APPLE

10-hour fire roasted pork belly, served with roasted apple, finished with fried rosemary, sea salt and apple cider syrup

FLAMED CORN ON THE COB

Nashville picante mopping sauce

ARTICHOKE POPCORN

Chargrilled and crispy fried artichoke, coated in a unique blend of herbs and spices, accompanied by a toasted garlic aioli

BARBECUED BRISKET BURNT ENDS

Crispy beef brisket, glazed in our own smoked barbecue sauce, served with red and white slaw, thick and creamy soured cream

MAIN COURSE

(please choose one)

SLOW SPIT ROASTED CHICKEN & SMOKED PORK SAUSAGE GUMBO

Scallions and chillies, soured cream, white rice, home-made cornbread

NEW ORLEANS CAJUN SALMON

Southern dirty rice, tender stem broccoli and our own special lightly spiced cream sauce, juicy grilled lemon and peppery watercress

12-HOUR TEXAS RED BRISKET CHILLI & SOUTHERN DIRTY RICE

Pulled and ground beef brisket bound in chilli sauce with a smoky blend of herbs and spices, Louisiana dirty rice, soured cream and corn bread

MIXED BEAN AND ROOT JAMBALAYA

A rich deep south spiced tomato ragout, packed with mixed beans and root vegetables, served with southern state dirty rice, corn chips. Topped with chopped chillies and scallions.

DESSERT

(please choose one)

VANILLA & BISCOFF CHEESECAKE

Deep filled vanilla cheesecake finished with Biscoff crumb and fudge sauce, served with a sweet mixed berry compote and cocoa

PECAN PIE

Chantilly, cherry gel, toasted pecan

£45 PER PERSON

Price includes VAT,
15% discretionary service charge
will be added to the final bill

