FEASTING ON THE DECK
Given our Head Chef, David Hall, has a near-obsessive passion for cooking outdoors, it seemed unfair to keep him and his team cooped up in the kitchen, so we’ve built a feasting deck, with sides that open up to reveal breath-taking views, where groups of guests from 10 people up to 30 can enjoy a three-course BBQ feast all year round.

With charcoal and wood-fired ovens and a state-of-the-art Weber barbecue at their disposal, they will prepare an alfresco feast in front of you and your guests that knocks the socks off the standard British burgers and bangers, while giving you all of their top tips.

Whether you sit back and relax with a cold glass of something while one of our chefs cooks up a storm, or decide to get stuck in, don an apron and join them at the grill for a hands-on lesson in the art of barbecue, you’re in for a laid-back dining experience of gourmet proportions…

THREE COURSE BBQ FEAST - £45 per person

WASH IT DOWN WITH:

- Bucket of 10 beers £40
- Bucket of 10 ciders £50
- Bucket of 10 ales £50
- Jug (6 glasses) of Pimm’s £40
- Kilner (15 glasses) of Pimm’s £75
- Cotswold Gin & tonic station £80
- Jug (6 glasses) of Sangria £35
- Kilner (15 glasses) of Sangria £60
- Jug (6 glasses) of mocktails £17.50
- Kilner (15 glasses) of mocktails £30
- Carafe (4 glasses) of cocktails £29.5
- Jug (6 glasses) of cocktails £40
- Kilner (15 glasses) of cocktails £90
- Bucket of 10 soft drinks £27.5

Wines & other drinks are available
FEASTING ON THE DECK

£45 per person

ON ARRIVAL
Curried lamb kofta
Garlic and chilli prawns
Lime and coriander hummus
Tzatziki
Flatbread

WHEN IT’S READY
Spatchcock rosemary, garlic lemon chicken
Baked whole sea bream, fennel, dill
Spicy bean burgers
Charred Mediterranean vegetables, Israeli cous cous
Butternut squash, feta, pomegranate salad
Bonfire jacket potatoes, sour cream and chives
Caprese salad

TO FINISH
Lemon meringue pie
Deck cookie collection served with ice cream

Foods described within this menu may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance just let us know and a member of our team will be happy to discuss your needs and provide you with full information of what allergens are included in our dishes.