









# Feasting on the Deck

Given our Executive Head Chef, David Hall, has a nearobsessive 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 breathtaking views, where groups of guests from 10 people up to 20 can enjoy a three-course BBQ feast all year round.

When it came to kitting out The Deck, we knew we needed to find pals with pitmaster passion and a fire for all things BBQ in their belly. With years of experience and a hunger for high quality, Napoleon and The Fish Hotel are what we like to call a match made in hickory heaven.

So 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 barbecuing, you're in for a laid-back dining experience of gourmet proportions...

## BBQ Feast - \$45 per person

## Feeling boozy?!

#### **BUCKET OF BOOZE**

Sideburns Cotswold Cider - £55 | Bucket of The Fish IPA - £60

#### G & T STATION - £115

Sapling Climate Positive Gin with Fever-Tree tonic

#### APEROL STATION - £135

Aperol, prosecco & Fever-Tree sod:

#### PIMMS STATION - £100

Pimms & Fever-Tree lemonade

### Feeling fresh?!

#### BUCKET OF SOFT DRINKS - £30

Choice of coke, diet coke, lemonade, ginger ale, ginger beer

#### BARREL OF ELDERFLOWER COOLER - £50

Salcombe First Light, Apple Juice, Elderflower Cordial Lime Juice, Soda

