



Big Green Egg X Tinwood Supper

An evening celebrating peak British seafood and seasonal ingredients, expertly crafted by Head Chef Phyl. Designed to highlight the versatility and depth of the Big Green Egg, each course is paired with local English sparkling wine from Tinwood Estate.

Halibut Sausage Roll
Xo brown sauce

Blue Fin Tuna
bbq courgette salsa

Rotisserie Wild Seabass
smashed cucumber, burnt apple
ketchup

Whole Stuffed Quail
Caesar Salad

Rotisserie Pineapple
rum syrup, clotted cream



TINWOOD
ESTATE



(v) vegetarian

(vg) vegan

(gf) gluten free option available

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. We're proud to be championing / British farmers and producing fresh food sustainably. Tables of 4 or more are subject to a discretionary service charge of 12.5%. Seafood may contain bones. We cannot guarantee that our food will not contain traces of allergens as all dishes are prepared in the same kitchen.