



BURNING BARN RUM

SMOKE + FIRE MENU

FRIDAY 3RD NOVEMBER 2023

SMALL PLATES (FOR TABLE TO SHARE)

Smoked baba ghanoush, charcoal flatbread, infused olive oil. V
Crispy belly pork, burnt apple + sriracha glaze, carrot slaw.
Charred mackerel on toast, smoked cod's roe, pickled cucumber.
Confit duck leg croquette, smoke emulsion, crispy shallot.
Fire roasted red pepper focaccia, rapeseed oil. V

TO FOLLOW (CHOOSE 1)

Dry aged 5oz rump, smoked bone marrow butter.
BBQ Cajun salmon, burnt red pepper sauce vierge.
Smoke rubbed pork tomahawk, rhubarb + Burning Barn rum BBQ sauce.
Fire roasted cauliflower, smoked cheese custard, toasted yeast. V

ON THE SIDE (CHOOSE 2)

Crispy burnt butter potatoes. V
Smoked bone marrow mash.
Charred hispi cabbage, smoked bacon.
Burnt hay baked carrots, parsley cream. V
Cauliflower kimchi.

DESSERTS (FOR THE TABLE TO SHARE)

Burning Barn Rum baba, BBQ pineapple, coconut foam.
Apple cake, spiced Burning Barn rum, smoked sea salt toffee.
Smoked chocolate tart, chocolate + hazelnut ice cream.

TO FINISH

Dark chocolate + smoked salt fudge.

50 P/P

A COLLABORATION EVENT WITH BURNING BARN, SHOWCASING THEIR RUM. NO ALTERNATIVE MENU AVAILABLE.

Due to the nature of our kitchen, we cannot guarantee that food prepared will be free from allergen ingredients.