

Dublicious Food BBQ Menu

From the Charcoal BBQ

Red Meats

Chimichurri Steak – from £9 per person

Succulent organic beef steak marinated with homemade Chimichurri sauce made with oregano, parsley, red wine vinegar & extra virgin olive oil

Rump £9/ Rib Eye £13.50 / Fillet £20/ Tomahawk £25

Longhorn Beef Burgers - £9.50

Homemade rare breed Longhorn beef burgers served with 3 inch brioche burger bun, gem lettuce, sliced tomato, gherkins and 'Posh' Tomato Ketchup

Beer Braised Short Ribs - £8.50

Beef short ribs raised for 24 hours in beer, stock, spices and thyme.

Sundried Tomato Lamb Chump - £7.50 per person

Tender lamb chump steak marinated with sundried tomatoes, anchovies and fresh parsley

Sticky Hoisin Lamb Shoulder - £6.50 per person

Lamb shoulder marinated with soy & hoisin with chilli, spring onions and sesame seeds

Moroccan Pulled Lamb - £6.50 per person

12 hour cooked pulled lamb shoulder with cumin, harissa & herbs



Chicken

Tennessee BBQ Chicken - £6.50 per person

Organic chicken supreme marinated with our 2 Gold Star Award winning

Tennessee BBQ sauce

Salsa Criolla Chicken - £6.50 per person

Organic chicken supreme marinated with sweet red pepper, onion and oregano

Pomegranate Chicken - £6.50 per person

Whole chicken supreme marinated with sumac, pomegranate, and smoked spices. Served with pomegranate, Greek yogurt and crispy chicken skin.

Beer Can Chicken - £7.50 per person

Whole chicken marinated with paprika, honey & mustard steamed with beer on the BBQ

Chipotle Pulled Chicken - £6.00 per person

Slow cooked chicken thighs cooked on the bone with hot & spicy chipotle sauce with a touch of maple syrup.



Fish & Shellfish

Tiger Pernod Prawns – £8 per person

Extra large whole tiger prawns marinated with fresh thyme, Pernod and garlic

Poached Lemon & Garlic Salmon - £6.50per person

Salmon poached on the BBQ with white wine, lemon, garlic & fresh thyme

Miso Dressed Salmon-£7.50 per person

Salmon side poached with miso, saki and lemon. Dressed with pickled cucumber and wasabi emulsion.

Chorizo & Garlic Prawns - £7.50 per person

Tiger prawns cooked with chorizo, sliced garlic and fresh parsley

Seared Tuna with Mango Salasa £7.50 per person

Seared marinated yellow fin tuna with a spicy mango salsa.

Salt Baked Seabass - £6.50 per person

Whole seabass baked with a thyme salt crust with lemon & bay leaves

Mackerel Fillet with a Celeriac Mayoniase - £6 per person

Stunning mackerel fillets char-grilled on the BBQ. Served with dreamy celeriac mayonnaise.

Monkfish Satay- £6 per person

Monkfish in a zesty marinade and served with a creamy peanut satay sauce



Pork

Tennessee BBQ Pulled Pork – £6.5 per person

12 hour slow cooked pork shoulder with our 2 Gold Star Tennessee BBQ sauce

Pork Tenderloin with Sage - £6 per person

Pork tenderloin wrapped in prosciutto served with a sage & lemon butter sauce

Tennessee BBQ Sausages - £2.50 per person

Local butchers sausages cooked with our 2 Gold Star Tennessee BBQ sauce

Middle White Pork Sausages - £2.5 per person

Rare breed Middle White Pork Sausages sourced from farm supplying Michelin

Star restaurants throughout the UK

Fennel & Chilli Pork Chop - £6 per person

Pork chops marinated with fennel, chill and olive oil

Coca-Cola Sticky Ribs - £6 per person

Meaty spare ribs cooked for 12 hours in Coca-Cola with a sticky soy & tomato

BBQ sauce



Vegan & Vegetarian

Grilled Halloumi with Red Pepper & Capers - £5.50 per person

Grilled halloumi with red peppers, capers, lime & coriander

Spiced Corn on Cob - £2.5

Corn on the cob charred with a cayenne pepper butter

Banana Chillies & Beans - £5.5 per person

Stuffed BBQ'd banana chillies with bean & mushroom & gruyere cheese

Chickpea & Courgette Burger- £6.5

Chickpea, courgeete and Moroccan spiced burgers served with 3 inch brioche burger bun, gem lettuce, sliced tomato, gherkins and 'Posh' Tomato Ketchup

Tennessee BBO Pulled Jackfruit - £5

Young salted jackfruit simmered with Coca-Cola and then pulled with our award winning 2 Gold Star Tennessee BBQ sauce

Stuffed Peppers - £5.50

Mixed peppers stuffed with mozzarella, gorgonzola, pine nuts, fresh herbs and long grain rice



Sides - Potatoes, Rice & Pasta

Sweet Potato & Bacon Salad - £3.50 per person

Mixed sweet potatoes sliced & grilled dressed in mustard with spring onions, chives & crispy smoked bacon

Potato, Chive & Caper Salad - £2.50 per person

New potatoes lavished with crème fraiche & mayonnaise with capers, parsleys, chives & red onion chutney

Spanish Potatoes - £2.75 per person

Yokan Gold potatoes cooked with beer, smoked paprika and cumin

Red Potato & Black Olive Salad- £3per person

Sliced red potatoes with black olives, diced red onion, oregano and mustard dressing

Mint New Potatoes - £1.75 per person

Seasonal baby new potatoes lavished with fresh mint & butter

Wild Spice Rice & French Bean Salad - £2.75

Black wild rice with lemon & nutmeg with shallots and lightly cooked French beans

Mint & Pomegranate Bulgar Wheat Couscous - £2.50 per person

Bulgar wheat stock cooked couscous with fresh mint, pomegranate, red peppers & sumac



Sides - Salads & Beans

Buffalo Mozzarella & Heirloom Tomato Salad - £3 per person

Heirloom cherry tomatoes with buffalo mozzarella, fresh basil and extra virgin olive oil

Courgette, Fennel & Feta Salad - £2.25 per person

Ribbon sliced courgeete & fennel dressed with lemon and served with crumbled aged feta

Italian Sausage and Bean Salad - £3 per person

Sliced Italian sausage with French beans, tomatoes, white beans and parsley

Chickpea & Grilled Vegetable Salad - £2.75

Chickpeas with grilled vegetables

Spicy Corn, Black Bean & Feta Salad - £2.50

Corn, black beans, avocado, spring onions, cherry tomatoes with a lime, cumin & tobassco dressing topped with feta

BBQ Peach, Rocket & Prosciutto Salad - £3 per person

BBQ peach quarters, rocket, feta & prosciutto salad

Grilled Lettuce Salad-£2.50 per person

Grilled baby lettuce served with a caper, shallot and pickled gherkin creamy dressing.



Grilled Asparagus and Red Pepper Salad - £3.50 per person

Grilled asparagus marinated with nut oil with a pine nut and red pepper salsa

French Bean, Mange tout & Orange Salad - £2.75 per person

Trimmed French beans, mange tout, hazelnuts, garlic, chives and sliced orange

Chunky Slaw - £1.50 per person

White cabbage, fennel, white onion, carrots and pickled cabbage mixed with crème fraiche, spices & fresh herbs

Red Cabbage & Carrot Slaw - £1.50 per person

Sliced red cabbage and carrots dressed with herbs, soy sauce and red wine vinegar

Baby Leave Salad - £1.25 per person

Mixed baby salad leaves, micro herbs & homemade salad dressing

Dinner Roll Selection - £1.25 per person

A selection of sourdough, whole meal and flavored fine dining rolls with cultured salted butter



Desserts

Fresh Raspberry & Almond Tart - £6.50 per person

Homemade vanilla pastry filled with almond butter and topped with fresh raspberries & raspberry syrup. Served with Cornish clotted cream

White Chocolate & Apricot Bread Pudding - £6.50 per person

Raisin & spice buns baked with homemade white chocolate & vanilla custard, dried apricots, apricot & amaretto compote. Served with amaretto caramel cream.

Millionaire Mousse - £6.50 per person

Our award winning Dublicious Millionaire Mousse. Dark chocolate mousse with salted caramel, olive oil biscuit and homemade honeycomb

Summer Fruit Cheesecake - £6.50 per person

Mascarpone & vanilla cheesecake with stem ginger biscuit base and fresh strawberries, blueberries, blackberries & raspberries

Hot Fudge Sundae - £6.50 per person

Homemade vanilla ice cream served with hot chocolate & fudge sauce with white chocolate meringue kisses and toasted nuts

Raspberry Eton Mess - £6.50 per person

Vanilla rich Chantilly cream with white chocolate meringue kisses, fresh raspberries, raspberry coulis and freeze-dried raspberries

Summer Pudding - £6.50 per person

Brioche sliced and soaked in poached fresh fruit juices and a touch of Pimms filled with poached mixed berries. Served with vanilla mascarpone cream



Lemon Meringue Tart - £6.50 per person

Set lemon custard, lemon curd, vanilla pastry with Swiss meringue peaks and lemon sherbet

Blackberry and Lemon Trifle - £6.50 per person

Lemon drizzle cake, blackberry & cassis jelly, vanilla rich set custard, lemon curd & crème fraiche whipped cream with homemade honeycomb and fresh blackberries