# The Belgian Arms BBQ Menu

Traditional BBQ with a touch of British charm

## Starters & Small Plates

Charcoal-Grilled Lamb Koftas -Green salad, sumac onions, toasted pine nuts - £10.00

Smoked Cornish Crab Cakes - Citrus aioli, pickled fennel slaw - £11.00

BBQ wings - Sticky bourbon glaze, pickled shallots - £9.50

Charred King Oyster Mushroom (v) – flats bread, tzatziki, smoked honey - £9.00

## From the Grill

10oz Sirloin Steak, Smoked Garlic Butter - Charred tender stem, BBQ hand-cut chips - £35.00

Dry-Aged T-Bone (to share) - Bone marrow, roasted cherry vine tomatoes, chimichurri - £60.00

BBQ Glazed Pork Ribs - Celeriac slaw, corn, apple cider reduction - £21.00

Maple-Glazed (Market Fish) - Fennel & radish salad, lemon caper dressing - £22.00

The Belgian Beef Cheeseburger, Lettuce, Tomato, Gherkins, Relish - £16

King Oyster Mushroom Burger (v) - Brioche bun, roasted red pepper, harissa mayo - £16.00

## Sharing Board

The Holyport BBQ Feast (serves 2-3) - £85.00

Dry Aged T-bone, BBQ glazed pork ribs, smoked sausages, charred corn, BBQ wings, house slaw, pickles, dipping sauces)

## Sides

Truffle Parmesan Fries - £6.50

Mac 'n' Cheese - £7.00

Charred Tender stem, with chilly and Lime Butter - £5.00

Charred Sweet corn cob £3.50

## Sauces

House BBQ Sauce - £1.50

Smoked Garlic Aioli - £1.50

Spicy Bourbon Glaze - £1.50

Chimichurri - £1.50

## Desserts

Sticky Toffee Pudding, Vanilla Ice Cream - £8.00

## Drinks Pairings

Signature Smoked Old Fashioned

Barrel-Aged Negroni