Dublicious Food 2025 BBQ Menu

We recommend you select 3 mains and up to 5 sides & salads

Select for the main groups of guests, we will offer alternatives of dietary, or allergen needs.

From the Grill

Meats

Chimichurri Steak – Selected cut of dry aged beef, homemade chimichurri sauce made with oregano, red wine vinegar, parsley, garlic & extra virgin olive oil.

Sundried Tomato Lamb – Lamb Rump Steak marinated with sundried tomatoes, anchovies and fresh herbs.

Mint & Date Lamb - Sticky marinated lamb with harissa and served with a mint & date sauce

Pomegranate Lamb – Lamb rump glazed pomegranate sauce, served with Greek yogurt, sumac, and mint.

Sticky Hoisin lamb Shoulder – Sticky slow cooked lamb shoulder marinated with hoisin & soy and dressed with roasted peanuts, sesame and spring onions.

Estapona Chicken – Chicken supreme with a sherry vinegar chimichurri and chickpeas

Tennessee BBQ Chicken – Chicken breast supreme glazed with our award-winning Tennessee BBQ sauce (Great Taste 2 Gold Star)

Espetinhos de frango Chicken - Chicken marinated with lime, chilli and coriander.

Pomegranate Chicken – Chicken breast supreme with a pomegranate sauce, served with Greek yogurt, sumac, crispy chicken skin and coriander.

Reef Chicken – BBQ chicken supreme with dark rum, molasses and spices

Honey & Coconut Chicken – Chicken breast supreme marinated with honey & coconut, served with a coconut sauce with Thai basil

Satay Chicken – Coconut marinated chicken breast supreme served with a homemade peanut satay sauce

Tennessee BBQ Sausages – Local butchers sausages glazed with our award-winning Tennessee BBQ sauce (Great Taste 2 Gold Star)

BBQ Sausages - Local butchers sausages

Fish

Tiger Pernod Prawns – Extra large whole tiger prawns marinated with fresh thyme, Pernod, onions & garlic

Poached Dressed Salmon – Salmon side poached in aromatic broth on the BBQ then dressed with lightly pickled cucumbers and wasabi crème fraiche.

Chorizo & Garlic Prawns - Tiger prawns & sliced chorizo cooked in white wine, garlic and parsley

Almond Crusted Seabream – Seabream crusted with almonds and breadcrumbs with a sweet & sour caponata

Seared Tuna & Mango – Sunami grade tuna marinated with sesame and ponzu, seared on the BBQ and dress with a mango chilli salsa

Pimentón Cod – BBQ sweet pimentón roasted cod with spinach, raisins and pine nuts

Chimichurri Seabream – Seabream roasted on the BBQ with a parsley, dill & chilli chimichurri sauce

Soy & Chilli Seabass – Seabass marinated with soy, honey & chilli roasted on the BBQ with spring onions and fresh herbs

Salted Baked Seabass – Whole line caught seabass, marinated with lemon & herbs and cooked in a thyme salt crust.

Vegetarian

Red Pepper & Caper Halloumi – Grilled halloumi, red peppers, capers, lime & coriander dressing.

Stuffed Banana Peppers – Banana peppers stuffed with refried beans, mushrooms, onion & gruyere cheese.

Tennessee BBQ Jackfruit - Slow cooked jackfruit and sliced onions sausages glazed with our award-winning Tennessee BBQ sauce (Great Taste 2 Gold Star)

Crispy Feta & Fig – Panko crusted feta, figs, onion dressing, mixed herbs and pistachio nuts.

Cheese & Chermoula Aubergine - Roasted aubergine with honey, mozzarella, pine nuts and homemade chermoula sauce

Iman Bayliida – Baked aubergines filled with tomato, oregano and onion sauce with za’atar

In a Bun

Homemade Beef Burgers – Free range beef burgers, brioche bun, smoked applewood cheese, lettuce,onion, beef tomato, gherkins and sauces.

Pulled Pork – Slow cooked pork shoulder, our award-winning BBQ sauce, brioche bun, smoked applewood cheese, lettuce onion, beef tomato, gherkins.

Pulled Beef – Slow cooked beef brisket, brioche bun, smoked applewood cheese, lettuce, onion, beef tomato, gherkins and a caper & truffle sauce.

Moroccan Lamb – Slow cooked harissa marinated shoulder of lamb, mint & cucumber yogurt, lettuce and tomato.

Chickpea Burger – Chickpea & courgette vegan burger; , vegan brioche bun, vegan smoked applewood cheese, lettuce, onion, beef tomato, gherkins and sauces.

From the Pot

Pork Cheek Estofado – Slow cooked paprika seasoned pork cheek, chorizo, crispy chickpeas, onions and red peppers in rich tomato sauce

Nduja Pork and Italian Sausage - Roasted Italian sausage with succulent pork, borlotti beans and nduja sauce

Chunky Beef Chilli – Slow cooked beef with homemade smoky chilli & tomato sauce and kidney beans

Curried Goat - Our take on a classic goat curry with succulent slow cooked goat, coconut milk, curried spices and chilli

Harissa Beef Tagine – Slow cooked beef tagine with stock, red wine and dates

7 Bean Chill – Mixed 7 bean chilli homemade smoky chilli & tomato sauce

Quorn 'chicken' with coconut, peanut butter, spices and coriander.

Sides

Sweet Potato & Pancetta – Grilled sweet potato wedges, pancetta, spring onions and mustard dressing

Sauteed Spanish Potatoes - Sauteed new potatoes with cured crispy ham and piquillo red peppers

Minted New Potatoes – Caramelized new potatoes with fresh mint and butter

Sorrel New Potatoes – New potatoes, chive oil, goats cheese and sorrel leaves

Potato Tagine – Sliced potatoes with preserved lemon, chickpeas, stock, herbs & spices

Wild Rice & French Beans – Wild rice, diced onion, coriander, lemon, garlic and French beans

Artichoke & Cumin Bulgar Wheat – Bulgar wheat & cracked freekeh with roasted artichokes, cumin roasted onions, pumpkin seeds, pomegranate & corn

Salads

Buffalo Mozzeralla & Hierloom Tomato – Sliced heirloom cherry tomatoes, buffalo mozzarella, fresh basil and extra virgin olive oil

Courgette & Fennel – Ribbons of courgette, sliced fennel dressed with mint, lemon & extra virgin olive oil and aged feta

Spicy Corn & Black Bean – Corn sliced from the cob, black beans, avocado, spring onions with a lime & tabasco dressing

Roast Peach & Rocket – Grilled marinated peaches with mint & extra virgin olive oil, rocket and crispy prosciutto

Roasted Vegetables with Tahini – Diced mixed aubergines, courgettes, onions and mushrooms with a tahini, lemon and yogurt dressing

Grilled Lettuce – Warm grilled baby gem lettuce with a caper, shallot and pickled gherkin creamy dressing.

Papaya & Brazil Nut – Papaya, toasted Brazil nuts, green salad leaves and soft goats cheese

Grilled Asparagus & Red Pepper – Grilled asparagus dressed with peanut oil and dressed with red pepper, olives and pine nuts.

Grilled Calcot’s with Romesco – Grilled Calcot’s (large spring onions) with homemade romesco sauce made with peppers, almonds & paprika

French Bean & Mange Tout – Blanched trimmed French beans & mange tout with a hazelnut, garlic, chive & orange dressing

Homemade Chunky Slaw – Sliced white cabbage, fennel, white onions, carrots, fermented cabbage, creme fraiche, herbs and spices

Moroccan Slaw – Sliced red cabbage & carrots, mint, lemon, golden raisins and pumpkin seeds

Mango Chow - Sliced mango, onions and gallic with a chilli dressing

Pickled Beetroot and Rocket – Diced pickled roasted golden beetroot with micro rocket leaves, feta and pickled vinaigrette

Baby Green Leaf – Fresh mixed baby leaf salad, micro herbs and light honey & lemon dressing

Smokey Muhammara - Red Pepper, pomegranate and walnut dip with honey & potato flatbread

Tomato Salsa – Diced tomatoes, spring onions, cucumber and coriander with extra virgin olive and sherry vinegar

Confit Tomato & Butterbean – Confit baby tomatoes, chorizo, butterbeans, basil and saffron emulsion

Sourdough Selection – Mixed sourdough selection served with salted butter

Desserts

Almond & Raspberry Tart – Almond shortcrust pastry tart, almond frangipane, raspberry and orange blossom Chantilly cream

White Chocolate & Apricot Bread Pudding - Brioche, white chocolate & vanilla set custard, apricots, apricot jam with amaretto caramel sauce

Summer Fruit Cheesecake – Seasonal berries with vanilla & lemon mascarpone cream, ginger stem biscuit base and raspberry coulis

Hot Fudge Sundae – Homemade creamy vanilla ice cream, hot chocolate fudge sauce, toasted nuts and honeycomb

Raspberry Eton Mess – Our award-winning Eton Mess. Fresh raspberries, freeze dried raspberries, raspberry coulis, vanilla Chantilly cream and white chocolate meringues

Salted Caramel Brownie - Homemade chocolate brownie with salted caramel sauce and vanilla mascarpone