



## *Signature seasonal interactive*

### THE BOROUGH BAR

Selection of cured meats including  
Chorizo, Iberian ham & Serrano ham  
Mixed Flavoured arancini ball baskets,  
Griddled artichokes, baby peppers filled with cream cheese  
Selection of marinated olives in garlic rosemary & lemon  
Selection of artisan breads  
Ciabatta, focaccia & ficelle, tapenade & flavoured oil  
Cheese straws & handmade bread sticks

### PIE SHOP FAVOURITES

Kraft boxes of square pies  
"Chuck Chuck Chicky," chicken & tarragon  
"The Cowshed," beef steak, cracked black pepper & British ale  
"Farmer's Trug," butternut, spinach & Feta  
With piped cheesy mash, minted garden peas & kimchi  
Served with East End parsley liquor & cheeky chappy gravy

### THE LOUISIANA PO BOY

Cajun and lime prawns with Louisiana tartare  
OR  
Slow cooked Creole beef brisket with Dr. Pepper chutney  
Grilled aubergine, sweet potato, mint and roasted aubergine balls (v)  
Submarine rolls  
Southern Cajun slaw  
Baby gem leaves  
Cajun prawn pipette with chilli pepper sauce shots  
Mini corn grab bites (v), with BBQ spice sprinkle