

Street food

This style of dining is great for informal events and can add a fun relaxed approach to eating, perfect for wedding after parties, shin digs & celebrations. Below we have displayed our take on a few street style dining favourites. This style of dining lends itself well to guest interaction, for parties and gatherings that don't require seating arrangements and those who want familiar informal flavours served up in interesting and engaging way.

British style street food

The street food scene in Britain may not have caught up with the diverse selection of cuisines available from street vendors around the world, but we thought there were a few that would qualify and compete with other street food out there. We have taken some comforting favourites and elevated them a notch or two

British beef pasty & smashed root vegetables, gravy

Beer battered cod, chips, mushy pea mayonnaise

Thrice cooked chips, curry sauce

Roasted pork belly buns, sage & onion stuffing, granny smith sauce

Fish finger & tartare sauce butty

Cockle popcorn, malt vinegar

Rock oysters, sherry vinegar & red onion

Jersey oysters, hot sauces & dressings

kebabs

We love kebabs, but couldn't help but feel that they needed to slightly more health conscious, so we use the best British meats and apply them to the Turkish style of grill & rotisserie, served with sides and sauces you would expect but produced with love and proper ingredients

Rotisserie corn fed chicken leg doner

Rotisserie lamb shoulder doner

Hogget & red pepper koftas, hummus & paprika

Honeyed duck shish, burnt aubergine puree

Burger & taco bar

The long-established street food staples, burgers and taco's, ingredients and combinations are endless but here's a few of our take on these favourites.

Beef & bone marrow burger, foie gras mayonnaise & smoked belly bacon

Lamb burger, burrata & herb pesto, focaccia bun

Dry aged beef burger, cave aged cheddar, lea & Perrins mayonnaise, gherkin, milk bun

Smoked chicken burger, buttermilk crispy fried avocado & smoked belly bacon

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Corn taco, anise braised beef, mole sauce, spring onion & pickled carrot

Corn taco, pulled pork, avocado hot sauce & fennel jam

Lamb belly taco, harissa, cucumber & sour cream

Seared beef skirt, chimichurri, I.O.W tomato

Smokehouse & Barbeque

As with many street foods, the rubs, marinades and sauces & secret spices are endless, but the key feature with this style of street food is the smoke, and the slower cooking methods that make these memorable eats.

24-hour beef brisket 'dipped' sandwiches – slow cooked beef brisket, cheddar, gherkin, corn bread, dipped in Smokey beef gravy

Pulled pork, pork fat American biscuit (a savoury scone), fennel & red cabbage slaw

12-hour beef ribs – cooked low and slow, glazed with whiskey & coca cola, crispy onion crumb

Chicken wings -

Japanese yakitori

Quite simply, "grilled chicken" in Japanese, complimented by dressings and sauces providing that umami kick, perfect for drinks parties & informal events.

Chicken thigh, soy & young corn

Crispy chicken skin & spring onion

Chicken breast, wasabi

Chicken wing, teriyaki