



ENGINE ROOM MENUS

We offer fun and informal family style sharing plates for our Engine Room bookings. Please let us know if you have specific dietary requirements at least a week before your booking. All our meats are free range and as always, everything is made from scratch at our restaurant.

MENU ONE - CHICKEN AND PULLED PORK

Appetisers: Smoked Wings (gf) and Frickles - breaded dill pickle chips (v)

Main Course: Smoked Chicken (gf), 21hr smoked pulled pork (gf), with House 'slaw (gf) (v),

BBQ Beans (v), Hassleback Potatoes (v) (gf)

Veggie: Deep Fried Halloumi Burger, with herb dressing in a brioche bun

Dessert: Warm Chocolate Brownies with ice cream (v)

£22.50 PER PERSON

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MENU TWO - CHICKEN AND RIBS

Appetisers: Smoked Wings (gf) and Frickles - breaded dill pickle chips (v)

Main Course: St Louis Ribs (gf), Smoked Chicken (gf), 'slaw (gf) (v), BBQ Beans (v), Hassleback Potatoes (gf) (v)

Veggie option: Creole Eggplant - breaded aubergine with a Creole marinara sauce

Dessert: Warm Chocolate Brownies with ice cream or Key Lime Pie

£25 PER PERSON

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MENU THREE - TEXAS BBQ

Appetisers: Smoky BBQ Wings and Frickles - breaded dill pickle chips (v)

Main Course: 12hr smoked brisket (gf), Texas Hot Link sausages (gf), Smoked Chicken (gf),

'slaw (gf) (v), BBQ Beans (v), Hassleback Potatoes (v), warm cornbread and smoked paprika butter (v)

Veggie option: Creole Eggplant - breaded aubergine with a Creole marinara sauce

Dessert: Warm Chocolate Brownies with ice cream (v) or Banana Pudding (v) or Key Lime Dessert (v)

£28.50 PER PERSON

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