

TheOFYR gardenkitchen



THE WOOD FIRED OVEN

Wood-flamed flatbreads, Fattoush salad, sumac pickled red onion, pomegranate & tahini yoghurt and a choice of:

- Salt-baked celeriac shawarma with tahini coconut yoghurt dressing (VE) 14
- Harissa aubergine & crumbled vegan feta (VE) 16
- Chipotle Cornish Red chicken 18
- Chimichurri marinated Somerset bavette steak 20
- Pulled za'atar & honey roasted lamb shoulder 20

THE OFYR GRILL

- Za'atar roasted squash, labneh (VE) 10
- Harissa chicken, sumac spiced yoghurt 12
- Spicy gochujang pork belly, elderflower-pickled apple & cucumber salsa 12
- Bang bang cauliflower, vegan aioli, onion seeds & coriander (VE) 12
- Chargrilled King prawns, miso ginger butter 15
- Smashed Somerset beef burger, Cheddar, pickles, tomato & burger sauce 18

SIDES

- Skin on fries (VE) 6
- Fire-roasted jacket potato, rosemary salt, olive oil (VE) 7
- Blackened Padron peppers, sea salt (VE) 7
- Grilled Mexican street corn ribs with lime & chilli butter (VE) 7
- Fattoush salad, sumac pomegranate dressing, mint, za'atar flatbread chips (VE) 7
- Grilled Evesham asparagus, blood orange Hollandaise (V) 8
- Charred Caesar salad with shaved Parmesan and grilled sourdough 8
- Fire-roasted jacket potato with guacamole, chilli & cheese (V) 10

SOMETHING SWEET

- Slow roasted cinnamon pineapple, lime & coconut yogurt (VE) 9
- Chocolate & espresso mousse, vanilla cream (V) 9