

PIT & PLATE

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FIRE | FLAME | FLAVOUR



CANAPÉS

VEGGIE

- WILD MUSHROOM ARANCINI, TRUFFLE MAYO (GF)
- SMOKED PAN CON TOMATO, FOCACCIA (VE)
- CHICORY, RICOTTA, WALNUT SALSA (GF)
- BANG BANG CAULIFLOWER BITES (GF)
- CORN TOSTADAS, BURNT SWEETCORN PICO, CHIPOTLE SOUR CREAM (GF)
- PADRON PEPPERS, SMOKED SALT (VE)
- WHIPPED FETA, OAT CAKES, TRUFFLE AND HONEY PECANS
- EDIBLE GARDEN, SMOKED AIOLI, BEETROOT HOUMOUS

FISH

- PORTHILLY OYSTERS, SHALLOT VINEGAR, AMALFI LEMONS* (SUPPLEMENT £2.50PP)
- CAVIAR, CRÈME FRAISEE, BLINI* (SUPPLEMENT £2.50PP)
- CEDAR BOARD SALMON, BLINI, DILL EMULSION
- DAY BOAT GOUJON, SEAWEED TARTARE
- SPICE CRAB DOG, SAFFRON AIOLI, FRIED BRIOCHE
- GILDA PINTOX, MANZANILLA OLIVES, GUINDILLA PEPPER, ANCHOVY FILLET
- MACKEREL TACO, GUACAMOLE, SMOKED TOMATO SALSA
- FIRE ROASTED SCALLOPS, CHIMICHURRI BUTTER* (SUPPLEMENT £2.50PP)
- ANCHOIADE DIP, FOCACCIA

MEAT

- BARBACOA CRISPY PIG STICKS, SMOKED APPLE BUTTER (GF/DF)
- EX DAIRY COW STEAK CROSTINI, SMOKED SALT, COAL MAYO (GFA)
- CHIPOTLE PORK BONBON, SMOKED APPLE BUTTER (GF/DF)
- HAND SLICED PATA NEGRA (IBERICO HAM) (SUPPLEMENT £2.50PP)
- BUTTERMILK POPCORN CHICKEN, MAPLE AND CHILLI GLAZE, SRIRACHA MAYO
- SMOKED CRISPY LAMBS' BELLY, SALSA VERDE, CRISPY CAPERS (GF&DF)
- SMOKED LAMB RAGU ARANCINI, CHIMICHURRI MAYO (GF)
- STEAK, CRISPY POTATO, SAGE AND ANCHOVY MAYO



STARTERS

VEGGIE

CHARRED BABY LEEKS, SMOKED ROMESCO SAUCE

BURRATA, HEIRLOOM TOMATOES, PICKLED RED ONIONS, CHARRED COURGETTES

SMOKED BEETROOT, CHARRED FENNEL, LABNEH, WALNUT SALSA

CHARRED CARROTS, DUKKHA, ENDIVE, BURNT ORANGE DRESSING

GRILLED WYE VALLEY ASPARAGUS, CHARRED LEMON, AIOLI (SEASONAL)

ANCHOIADE DIP, SOURDOUGH AND FOCACCIA

FISH

CEDAR BOARD SALMON, CHARRED LEMON, WYE VALLY ASPARAGUS, DILL EMULSION

FRITO MISO, SAFFRON AIOLI, CHARRED LEMON

DORSET CRAB, SAFFRON AIOLI, CHARRED LEMON, SOURDOUGH *
(SUPPLEMENT £3.00PP)

FIRE ROASTED HAND DIVED XL ORKNEY SCALLOPS, NJUDA BUTTER, GREEN SAUCE (SUPPLEMENT £3.00PP)

MEAT

ANTIPASTI BOARDS - CURED MEATS, GRILLED ARTICHOKE, MANCHEGO CHEESE, GORDAL OLIVES, FOCACCIA, SMOKED BABA GHANUSH.

THE PIT



VEGGIE

BBQ CAULIFLOWER STEAKS, CAPER AND RAISIN
TEMPA, CURRY OIL

SMOKED SICILIAN AUBERGINE CAPONATA

FIRE ROASTED SWEET POTATO, LABNAH, HONEY
GREMOLATA

CHARRED BABY LEEKS, ROMESCO SAUCE, SALSA
VERDE

SMOKED HISPI CABBAGE, SMOKED HAZELNUT &
CHILLI DRESSING, BURNT APPLE BUTTER

FISH

CEDAR BOARD SCOTTISH SALMON, DILL
EMULSION, CHARRED LEMON (GF)

SKEWERED MONKFISH, CHERMOULA, CHARRED
LEMON (GF)

WHOLE ARGENTINIAN RED CREVETTES, SAFFRON
AIOLI (GF)

FIRE ROASTED 1/2 CORNISH LOBSTER,
CHIMICHURRI BUTTER, CHARRED LEMON (GF) *
(SUPPLEMENT £5.00PP)

CEDAR BOARD HAKE, CHARRED LEMON, ROASTED
TOMATO AND SAFFRON SAUCE

BUTTERFLIED MACKEREL, SALSA VERDE, CHARRED
LEMON

MEAT

28 DAY DRY AGED BEEF STRIPLOIN (SERVED
PINK) CHIMICHURRI

DRY AGED COTE DU BOEUF SHARING STEAK SAGE
& ANCHOVY MAYO (GF) *(SUPPLEMENT £5.00PP)

DRY AGED FRENCH-TRIMMED TOMAHAWK STEAKS,
SAGE AND ANCHOVY MAYO *(SUPPLEMENT
£6.00PP)

SMOKED & GRILLED SMOKED LAMB SHOULDER,
SALSA VERDE

WHOLE LAMB ASADOR

SMOKED PORK BELLY, PIG STICKS, SMOKED
APPLE BUTTER

SMOKED ROLLED PORCHETTA, HONEY GREMOLATA

SPATCHCOCK CHIPOTLE & ORANGE CHICKEN,
CHIMICHURRI (GF&DF)

BUTTERFLIED LEG OF VENISON, CHIMICHURRI

FRENCH TRIMMED PORK COLLAR CHOPS, SMOKED
APPLE BUTTER

SIDES

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THE | FLAME | FLAVOUR



VEGGIE

PIT PUNCHED POTATOES, BARBACOA
(VE)

HERITAGE BEETROOT, ROASTED FENNEL,
LABNEH, DILL

HERITAGE TOMATOES, BURRATA,
HERB OIL

SWEET POTATO, RADICCHIO, FENNEL,
SHALLOTS, PUMPKIN SEEDS (VE)

GODDESS SALAD PICKLED RED CABBAGE,
BABY GEM, RADICCHIO, ROCKET,
CHIMICHURRI, CRISPY ONIONS (VE)

ALLOTMENT SEASONAL MIXED SALAD,
SOFT HERBS, BASIL OIL (VE)

ARTICHOKE HEARTS, WHITE BEANS,
RICOTTA, SALSA VERDE

CHARRED PEACH, BABY PLUM TOMATOES,
RADICCHIO AND PARMESAN SALAD

GRILLED COURGETTES, FETA, ROCKET,
LEMON

FIRE ROASTED PEPPERS, ROASTED
BEETROOT, FETA, THYME

ASPARAGUS, BROAD BEAN, PEA AND
RADISH, HERB OIL

BELOTTI BEAN, SWISS CHARD, SALSA
VERDE

ROASTED SQUASH, ROASTED RED ONION,
RADICCHIO, MINT

GRILLED PEACH, RADICCHIO, GOATS
CHEESE, MINT

MEAT

GRILLED ASPARAGUS, PATA NEGRA,
PARMESAN, SOFT HERBS



PUDDINGS

SHARING PAVLOVA TOWER, LEMON CURD, SEASONAL COMPOTE, WHIPPED CREAM, PISTACHIO

FETA CHEESECAKE, ANGEL HAIR PASTRY, SEASONAL FRUIT, HONEY ROSEWATER

BURNT BASQUE CHEESECAKE, FRESH BERRY COMPOTE

APPLE TARTE TATIN, MASCARPONE CREAM & THYME

HONEY & THYME GRILLED PEACHES, SPICED CREAM, ROASTED PISTACHIOS

CHOCOLATE BROWNIE, FILTH CREAM, ROASTED NUTS, SALTED CARAMEL

BROWN BUTTER TREACLE TART, CLOTTED CREAM, SMOKED CORNISH SEA SALT

APPLE AND BLACKBERRY CRUMBLE, GINGER WHIPPED CREAM

WHOLE APPLE TARTE TATIN, DORSET CLOTTED CREAM

TARTA DE SANTIAGO, WHIPPED CREAM



ADDITIONAL

*Supplement charges apply where an asterisk is featured on the menu

Numbers less than 100 will be quoted for on an individual basis.

All of our operational costs are included in the package price: Crockery, cutlery, napkins, Reception and table glassware, food preparation, kitchen build, Chefs on the day, front of house manager, front of house staff, travel, fire pit, wood and charcoal.

Travel of up to a 50-mile radius from our HQ in Cirencester is included. Mileage over this will be charged at 60p per mile.

We can organise a bar service for you if required, at an additional cost.

From an operational perspective, we will need power, water, waste, and kitchen tent for prep and service.

Accommodation if required will be an additional charge at the time of booking, unless accommodation can be provided for the team.