



Festival Menu

(gf) = Gluten Free; (v) = Vegetarian; (ve) = Vegan

"Naturally gluten-free, healthy junk-food"



Breakfast

Fresh filter coffee | Yorkshire tea | Bottles and cans

Vegetarian or **vegan (ve)** breakfast (choose **5** items) **OR** A toasted breakfast bun (choose **2** items):

Slow-smoked bacon (gf) | Chargrilled farmhouse sausage | Chipotle fried egg(gf) |

Chargrilled vegan sausage | Wildfire barbecue beans(gf) | Hash

brown hash(gf) | Grilled whole tomato(gf) | Grilled mushrooms(gf) | Sliced avocado(gf)



Slow- smoked Pulled Pork (gf)

Slow-smoked pulled pork in a rich, homemade barbecue sauce with fresh slaw, mixed green leaves and pickles

Allergens: Mustard, celery

Slow-smoked Beef Brisket (gf)

Slow-smoked brisket of beef in a rich, homemade barbecue sauce with fresh slaw, mixed green leaves and jalapenos

Allergens: Mustard, celery

Chargrilled Cajun Chicken (gf)

Chargrilled Cajun-spiced chicken thighs with creamy guacamole, tangy plum chutney, fresh slaw and mixed green salad

Allergens: Mustard, celery

Grilled Veggie Stack (gf)(v) [(ve) available]

Grilled, seasoned aubergine and courgette layered with roasted red peppers, served with grilled Halloumi and caramelised red onion chutney, as well as fresh slaw and mixed green leaves

Allergens: Dairy

Barbecue Jackfruit [A.K.A Vegan pulled pork] (gf)(ve)

Spiced, sauteed Jackfruit in rich, homemade barbecue sauce with fresh slaw, mixed green leaves and pickles

Allergens: Mustard, Celery

Four-bean Vegan Chilli (gf)(ve)

Black beans, kidney beans, pinto beans and chickpeas in a rich and smokey tomato-based sauce. Served with fresh slaw and mixed green leaves

Allergens: Mustard, Celery

You choose how you want it:

In a toasted bun (ve) | With seasoned rice (gf)(ve) | With double-cooked chips (gf)(ve)

