

Menu

STREET FOOD

Give your guests a choice of banging burgers from our pop-up street food kitchen. We use locally-sourced rare breed meats, organic buns and home-made pickles and sauces! Hire us for events, outdoor gatherings or as a great evening addition to your wedding. We can set up almost anywhere and can cater for vegetarians, vegans and any other dietary requirements so let us know about any special requests.

BURGERS

FARMER TOM'S BEEF BURGER

Hereford Beef Patty, Mature Cheddar, Dill Pickles,
Mustard Mayo, Ketchup, Baby Gem, Brioche

PULLED LAMB BURGER

Slow Cooked Welsh Lamb, Celeriac Slaw, Pickled Red
Onion + Pepper, Mint Pesto, Garlic Mayo, Leaves, Brioche

FALAFEL BURGER

Falafel, Celeriac + Cucumber Slaw, Pickled Red
Cabbage, Tahini Sauce, Ketchup, Leaves, Brioche



SIDES

Rosemary Salted Chips
BBQ Sticky Wings
Cauliflower cheese croquettes
Apple Slaw



DESSERTS

Salt caramel or peanut butter brownie
Lemon posset, lemon curd, shortbread
Buttermilk panna cotta, seasonal fruit, nut brittle
Chocolate mousse, hazelnut crumb, marmalade