

*Harris
& Skye*

EST. 2025

menu options



Every event is unique, your menu should be too.

The menus in this portfolio are designed to inspire. Every dish can be adapted to suit your event, whether you're looking for elegant canapés, relaxed sharing feasts, seated dining, grazing tables, late-night food or a combination throughout the day.

From arrival drinks to the last bite of the evening, we'll work with you to create a bespoke menu that perfectly suits your celebration, venue and budget.

We cater for:

Weddings

Private parties

Corporate events

Festivals

Outdoor celebrations

Canapés & drinks receptions

Sharing feasts

Seated dining

Live-fire & BBQ

Late-night food

HARRIS & SKYE



WEDDINGS

ETC. — E.

2025



COALHOUSE
BREM & QUE



start

KOREAN WINGS 9 Crispy glazed wings, radish, coriander, Gochujang, cashew dust	BARBACOA LAMB 9 Smoked lamb shoulder, chipotle mayo, birria, white onion, coriander	MEZCAL KING PRAWNS 11 Chipotle Mezcal, bikini tiger prawns, jalapeño & coriander crema, salt & leek ash	TUNA TOSTADA 11 Diced soy cured sashimi grade tuna, avocado, toasted sesame, pickled jalapeño	PADRON PEPPERS(v) 8.5 Blistered padron peppers, aged feta, maple, orange olive oil & rosemary salt	MARROW BONE TACO 12 Smoked bone marrow, brisket, pickled chillies, salsa rojo, coriander, tortilla,
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main

IBERICO PORK RIB 21 Gochujang sticky ribs, pickled cucumbers & red chillies, red onion, chilli	WOOD-FIRED CHICKEN 21 Smoked half corn-fed chicken, jalapeno sauce, cucumber & onion salsa	BEETS & BEANS(v) 14 Roasts beets, cannellini beans, toasted sunflower & pumpkin seed	STUFFED SEA BASS 24 Pickled peppers stuffed seabream, w/ crispy onion & fennel	COALHOUSE BURGER 15 Dry aged beef patty, cheese, beef brisket, pickles, chimichurri, sesame bun	BEEF SHORT RIB 24 Smoked short rib, pickled jalapeno, red onion, cucumber, bbq sauce
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side

POINTED CABBAGE(v) 6 Olive oil & cider spritz, crispy fried onion, sage, lemon & hazelnut oil	PICKLED SLAW(v) 6 Shredded cabbage, carrot, onion & chilles, pickled with toasted sesame oil	BRISKET 'N' CHIPS 8 Triple cooked chips, smoked brisket, smoked cheese, bbq, rosemary salt	MAC&CHEESE w/ TRUFFLE 8 Smoked cheddar cheese sauce, macaroni pasta, truffle parmesan herb cust	CHIPS & AIOLI(v) 4.5 Skin on, triple cooked chips w/ smoked garlic aioli	CAESAR SMASH 10 Smashed Jersey royals baby gem, croutons, anchovy, parmesan
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A close-up photograph of a gourmet dish. At the top, a seared scallop with a white, tender center is garnished with fresh green herbs. Below the scallop are sautéed, translucent onions. The base of the dish consists of a stack of thick, seared bacon strips, showing a rich, dark red color with some charring. The entire dish is presented on a rustic, weathered wooden board with a prominent grain. The word "elote." is overlaid in a large, white, serif font across the middle of the image.

elote.

elote.

authentic mexican tacos

SMALL PLATE SHARING MENU

our menu is designed for sharing
we recommend 2-3 dishes per person

LAS BOTANAS

a simple mexican snack

SALSA TRÍO & TOTOPOS £7.50 (v/gf)

salsa amarillo - pineapple & habanero

slasa rojo - charred tomoato & ancho

salsa verde - tomatillos & jalapeño

SALSA DE ELOTE & TOTOPOS £6 (v/gf)

cream cheese & mayo dip, elote esquites, spicy chilli

butter, cotija cheese, fried blue & white corn tortilla

ELOTE CORN RIBS £7 (v/gf)

whole corn ribs, chipotle mayo, pickled jalapeño,

coriander, tajin, cotija cheese

HASS AVOCADO GUACAMOLE £7 (v/gf)

creamy smashed avocado, chilli, coriander, lime,

fried blue & white corn tortilla

ADICIONAL

side dish

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PATATAS MOJO VERDE £7.5 (v/gf)

triple cooked potatoes, mojo verde, jalapeño aioli

coriander, pickled jalapeño, chimichurri

REFRIED BEANS £7.5 (v/gf)

spicy fried, onion, garlic & smoked paprika black bean skillet,

lime, tajin & chimichurri + *fried blue corn tortilla* £2

CAESER £7.5 (v/gf)

baby gem, anchovy & egg yolk dressing, crouton,

anchovy, celery, parmesan

ENSALADA DE NOPALES £8 (v/gf)

cactus paddles, tomato, onion, jalapeño, oregano, coriander,

charred corn, black bean, peppers, cotija cheese

PESCADO TOSTADAS

raw, cured fish + fried tortilla

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TUNA TOSTADA (3) £12 (gf)

fried blue tortilla, soy dressing cured sashimi grade tuna,

avocado, pickled jalapeño, toasted sesame

TROUT CRUDO £12 (gf)

trout crudo, clementines, chilli, coriander

smoked salt, olive oil & lime juice, fried blue tortilla

AGUACHILE SEABASS £12 (gf)

ceviche sliced seabass fillet, lime, jalapeño, coriander, red

onion, orange, cucumber, Tajin, coriander, fried blue tortilla

TAQUERIA

taco shop... taco's are sold in 3's

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LONGHORN BRISKET BIRRIA £10.5 (gf)

slow smoked beef brisket, birria broth, chipotle mayo,

pickled red onion, coriander, guacamole, herb salsa

**CONVERT TO QUESADILLA* (gf) +£2

PORK CARNITAS £9.9 (gf)

smoked pulled pork shoulder, chipotle mayo, pickled

red onion, lime, charred pineapple salsa, coriander

**CONVERT TO QUESADILLA* (gf) +£2

ACHIOTE CHICKEN £9.9 (gf)

chargrilled chicken thigh, diced ancho chilli & pineapple,

chipotle mayo, sour cream, celery leaf

BAJA COD CHEEK £9.9 (gf)

beer battered cod cheek, chipotle mayo, pickled red

cabbage, jalapeño crema, coriander, jalapeño, lime

SWEET POTATO ESQUITES £9.5 (v/gf)

roasted diced sweet potato, queso fresco, tomatillo salsa,

elote charred corn, chipotle mayo, coriander, lime

**CONVERT TO QUESADILLA* (gf) +£2

JACKFRUIT BARBACOA £9.5 (vg/gf)

chipotle chilli & lime smoked jackfruit, chipotle mayo

guacamole, pickled red onion, salsa macha

**CONVERT TO QUESADILLA* (gf) +£2

ALLERGIES

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we are a gluten free kitchen

please advise your server of any

CHUCK ★



CHUCK



BEEF BURGERS

DEVIL BACON BURGER 11.7
Aged Chuck beef patty, jalapeño chillies, American cheese, grilled onion, pickles, bacon, chipotle mayo & jalapeño aioli

CHUCK 'N' BRISKET 11.95
Aged Chuck beef patty, smoked beef brisket, bbq sauce, American cheese, chimichurri, chipotle mayo, pickles, red onion

MISS PIGGY 11.95
Aged Chuck beef patty, pulled pork, American cheese, bbq sauce, jalapeño slaw, pickled red onion, pickles w/ chipotle mayo

CHICKEN BURGERS

BUFFALO BLUE 11.7
Buttermilk fried chicken breast, buffalo hot sauce, pineapple, American cheese, lettuce, blue cheese sauce *add* Bacon £2

HAIL CAESAR 11.7
Grilled chicken breast, crispy smoked streaky bacon, romaine lettuce, crispy fried onion, Italian hard cheese, jalpeño aioli

SOUTHERN SEOUL 11.7
'Go-chu-jang' glaze, buttermilk fried chicken breast, slaw, cucumber, radish & pickled chillies w/ sriracha burger sauce

VEGGIE BURGERS

BANDITO BEAN (vg)(vg option) 11.7
Black bean patty, avocado, cheese, red pepper & black bean salsa, lettuce, red onion w/ lime jalapeño aioli

SEITANS WHISKERS BURGER (vg) (vg option) 11.7
Fried plant based 'chicken', 'Go-chu-jang' glaze, lettuce, cucumber, radish & pickled chillies w/ sriracha burger sauce

01 BURGERS

FRIES & SIDES

SKIN ON FRIES (vg) 3.7
Medium cut skin on fries, spicy seasoning w/ lime jalpeño aioli

SWEET POTATO FRIES (vg) 5.7
Sweet potato fries, spicy seasoning w/ chipotle mayo

TRUFFLE PARMESAN FRIES (v) 5.7
Skin on fries, Italian hard cheese, truffle oil & chives

LOADED FRIES 6.7
Skin on fries, chipotle mayo, cheesy mix, spring onion, coriander
• Smoked Brisket • Pulled Pork • Jalapeño (v)

PARMA-GARLIC CROQUETTES 6.2
Golden croquettes, garlic mayo, parmesan
add Bacon bits £2

CHICKEN STRIPS (4) or WINGS (6) 7.7
Cornflake & buttermilk fried chicken strips, choose:
• Korean glaze • Buffalo sauce • BBQ sauce

HALOUMI FRIES (v) 6.7
Crispy coated haloumi fingers
w/ sweet chilli sauce

ICEBERG WEDGES

TITANIC 6.7
Iceberg wedge, blue cheese sauce, crispy onion, bacon bits & parsley

GLADIATOR (v) 6.7
Iceberg wedge, Caesar dressing, vegetarian parmesan, rosemary croutons crumbs

02 SIDES





Fish 'n' Chip Tapas &
English Sparkling Wine

ENGLISH SPARKLING

Fole

English Sparkling Rosé
£117 | 75cl

Nyetimber

Classic Cuvée NV
£120 | 75cl

Gusbourne

Brut Reserve
£128 | 75cl

FISH FINGER SARNIE

MINI FISH FINGER SLIDER, GHERKIN,
BABY GEM, TARTARE SAUCE £4

CHIP BUTTY SLIDER

TRIPLE COOKED CHIP, BROWN
BUTTER, KATSU CURRY SAUCE (v) £4

FRIED

BEER BATTERED COD CHEEKS,
MUSHY PEAS, TARTARE SAUCE £7

PAELLA ARANCINI
ROMESCO, SAMPHIRE £7

COURGETTE FRITES,
TZATZIKI, CORNICHON (v) £7

CRABANCINI
(CRAB ARANCINI), KATSU CURRY
SAUCE, SAMPHIRE £7

BROIL BAG

IRISH MUSSELS, PANCETTA,
CIDER, GINGER
W| BREAD & CAPER BUTTER £8

CAJUN BUTTER, CLAM, MUSSELS,
CRAYFISH & CORN
W| BREAD & PICKLED BUTTER £9

GRILLED

JUMBO PRAWN TACOS (2)
RED PEPPER, JALAPEÑO £8

SALMON KEBAB, KOREAN GLAZE
PICKLED SLAW, RADDISH £8

TOSSED

BAKED TOMATO PANZENELLA
CAPER, PICKLED SHALLOT, SORREL £7

ANCHOVY NIÇOISE
GEM, EGG, BEANS, TOMATO £7

FENNEL & ORANGE,
NAPA, POMEGRANATE SLAW (v) £7

ON THE SIDE

-CHIPS 'N' GRAVY (v) £5
TRIPLE COOKED CHIPS,
SMOKED GARLIC AIOLI (v) £5
-CHOWDER MAC & CHEESE £6
-CRAYFISH MAC & CHEESE BALLS £6

SAUCE

-TARTARE SAUCE £2
-KATSU CURRY SAUCE £2
-SMOKED GARLIC AOLI £2
-MUSHY PEAS £2



THE MAYFLOWER

THE MAYFLOWER

STARTERS

- 01 PRAWN TOAST 5
black sesame, brioche toast
- 02 SZECHUAN SQUID 8
spicy salt & pepper baby squid, sweet chilli
- 03 LOBSTER BRIOCHE ROLL 14
ginger, spring onion, kewpie mayo, brioche
- 04 DIM SUM TRIO 7
black trufffle | pork | chicken
- 05 PRAWN POTSTICKERS 9.5
squid ink, prawn & ginger steamed dumpling
- 06 BLACK PIG RIBS 8
char sui baby back pork ribs, chilli cashew dust
- 07 SESAME CHICKEN SALAD 6.5
chinese lettuce & leaves, fried chicken, god oil
- 08 SEABASS SPRING ROLL 7.5
peppers, bamboo shoots, ginger, coriander
- 09 SATAY CHICKEN SKEWERS 7
crunchy peanut, smoked chicken thigh, lime
- 10 AROMATIC DUCK PANCAKES 9
smoked duck, smoked hoisin, pancakes

MAINS

- 11 HONEY LEMON HALF CHICKEN 14
oyster sauce, smoked lemon, butter, miso & honey
- 12 KUNG PO PRAWNS 14
bamboo shoots, crunchy vegetables, cashew nuts
- 13 SHREDDED CHILLI BEEF NOODLES 14
fried beef strips, gochu flakes, honey noodles
- 14 WAGYU BRISKET RAMEN 14.5
egg noodles, tea cured egg, pak choi, shitakke
- 15 CRISPY FRIED TOFU 12
hot & sour sauce, chilli, onion sesame, noodles
- 16 SWEET 'N' SOUR MOCK DUCK 12
vegan duck, crunchy vegetables
- 17 ASSAM CHAR GRILLED SEABASS 14
Mangetout, apsaragus, coconut & lemongrass
- 18 SINGAPORE CHOW MEIN 13
smoked pork shoulder, prawns, egg, vermicelli
- 19 COCONUT SHRIMP NOODLES 14
lemongrass, coconut, tumeric, mangetout, noodles
- 20 SHISO LEAF GREEN CHICKEN CURRY 13
aubergine, thai basil, broccoli, cashew & lime

SIDES

- 21 CHINESE BROCCOLI 4.5
garlic & oyster sauce, crispy onion, cashew
- 22 ASPARAGUS & SNOWPEA 6
ginger, soy & peanuts
- 23 KUNG PO CAULIFLOWER 4.5
katsu sauce, black sesame
- 24 SATAY UDON NOODLES 4
thick noodles, crunchy satay sauce
- 25 BANG BANG BUTTON SHROOMS 5
panko breaded button mushrooms, spice powder
- 26 DUCK EGG FRIED RICE 4
sticky rice, duck egg
- 27 CRAB-XO RICE 6.5
crab meat, xo sauce, fluffy rice
- 28 SALT & PEPPER CHIPS 5
korean barbeque sauce & mayo
- 29 KIMCHI SPRING ROLL 4.5
fermented bean sprout, carrot, gochu napa
- 30 CRISPY KALE 'SEAWEED' 5
cavolo nero, smoked salt, grated bottarga



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BITES

BUFFALO WINGS 9

Crispy buffalo wings, blue cheese sauce, peanut crumb, celery, gherkin

BARBACOA LAMB TACO 9

Smoked lamb shoulder, chipotle mayo, birria, white onion, coriander

BRISKET SLIDER 8

Smoked brisket, barbeque sauce, chipotle mayo, pickled cucumber & onion

BEEF RIB TACO 12

Smoked bone marrow, brisket, pickled chillies, salsa rojo, coriander,

PADRON PEPPERS(V) 5

Blistered padron peppers, aged feta, maple, orange olive oil & rosemary salt

HOTLINK SAUSAGE 7

Smoked hotlink wild boar sausage, mustard mayo, Sauerkraut, gherkin

MAIN

BABY BACK PORK RIBS 19

Habanero sticky ribs, pickles, coriander, pineapple salsa, cashew nut

HOT-HONEY CHICKEN 21

Smoked half corn-fed chicken, jalapeño, hot honey, tomato, chilli salsa

BEEF SHORT RIB 24

Smoked short rib, pickled jalapeno, red onion, cucumber, bbq sauce

CAULIFLOWER COB(V) 18

Charred cauliflower, pomegranate, tahini yoghurt, mint & lime

RUM, PORK & PINEAPPLE 28

500g pork chop, rum, ginger marinated, pineapple & chilli salsa

STUFFED SEA BASS 24

Pickled peppers stuffed seabream, w| crispy onion & fennel

BUNS

DIRTY SWINE SANDWICH 13

Smoked pulled pork, hotlink sausage, barbeque sauce, slaw, onions & gherkin

COALHOUSE BURGER 15

Dry aged beef patty, cheese, beef brisket, pickles, chimichurri, sesame bun

PULLED PORK BURGER 14

Beef patty, American cheese, slaw, pulled pork, pickles, sesame bun

JAMERICAN BURGER 14

Jerk chicken, pineapple & jalapeno salsa, roasted red pepper, lime greek yoghurt

BRISKET BUN 13

Smoked brisket, white onion, pickles, barbeque sauce, marrow butter

MOVING MOUNTAIN 14

Vegan burger, American cheese, slaw, jackfruit, pickles, sesame bun

SIDE

CRAYFISH MAC/CHEESE 8

Smoked cheddar cheese sauce, macaroni pasta, crayfish, chive

JALAPEÑO SLAW(V) 5

Shredded cabbage, carrot, onion & jalapeño, sour cream & mayo dressing

PULLED PORK FRIES 8

pork loaded fries, chipotle mayo, cheese, spring onion, pickled chillies

CHIPOTLE CHIPS(V) 4.5

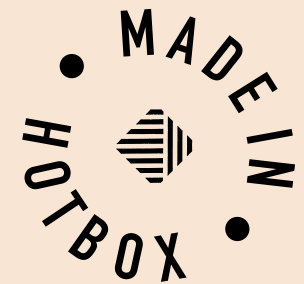
Skin on, potato potato, w| smoked chipotle aioli

ELOTE CORN COB(V) 6

Charred corn ribs, chipotle mayo, jalapeño, feta, lime, coriander

POTATO SALAD(V) 6

Potato, spring onion, parsley, wholegrain mustard & celery salad





Doh

**Seasonal, local produce,
cooked over flames**

ANTIPASTI

£8

small plates designed for sharing on boards
for 4, 6 or 8

grilled artichoke, squash, Kalamata olives,
baby plum & semi-dried tomatoes, bread

focaccia, rosemary & fig, EVOO, aged
balsamic, mozzarella pearls, smoked salt

fettunta brushetta with roasted peppers,
goat's curd, mustard flowers

grilled peaches, smoked burrata, lemon
argave, pine nuts, pepper

cured British meats, salami, prosciutto,
bresola, coppa

PIZZA

£18

talleggio, porcini, chantrelles, parmigiano
reggiano, smoked burrata

smoked beets, black garlic, stracciatella,
pistachio, red onion

gouda, camembert, mozzarella, cheddar,
black pepper, pickled walnut

parma ham, rocket, parmesan, tomato,
mozzarella, basil, oregano

smoked pork collar, grilled pineapple,
habanero hot honey, shallot petals

cider cooked Irish mussels, dried apple,
parsley, sea purslane

anchovy, kalamata, caper berries,
parmesan, red onion

wood smoked lamb, anchovy, wild garlic
pesto, caper berry

charred fig, smoked ricotta, basil, lemon
olive oil, balsamic

smoked squash, sage, and ricotta pizza,
roasted garlic, charred shallot

smoked brisket, pickled chillis, bone
marrow, pickled onions, chimichurri

SALAD

£9

radicchio, black berries, aged feta,
pistachio, berry vinegar, lemon mustard oil

antipasto salad with bocconcini and green-
olive tapenade

piccolo tomato, haricots verts, jersey royal
potato, parsley & almond pesto

fregola with charred onions and roasted
cherry tomatoes

tomato, basil, and cucumber panzanella
with grated tomato balsamic vinaigrette

fennel, grapefruit, orange, pomegranate,
mint, honey & orange dressing

SIDES

£7

blistered padron peppers, smoked ricotta,
hot honey, lemon oil, black pepper

zucchini polenta fries, parmesan, pizza
sauce dip,

truffle macaroni cheese balls, parmesan &
romesco tomato & almond sauce

grilled asparagus, pecorino, smoked
maldon salt, charred lemon

SHUCK



SHUCK

1. Classic Oysters £4

Style: Elegant, minimalist
Serve chilled with lemon wedges,
classic shallot, Champagne vinegar,
cracked pepper mignonette.

Champagne pairing:
Ruinart Blanc de Blancs
Chardonnay-driven freshness
enhances the oysters without
overpowering them.



SHUCK

4. Asian-Style Raw Oysters £4

Style: Modern
Serve with: Ponzu, Grated ginger,
Spring onion, Sesame oil, Salmon roe

Champagne pairing:
Jacquesson Cuvée 700 Series
Its complexity pairs beautifully with
umami-rich flavors.

SHUCK

2. Oysters Rockefeller £4

Style: Classic French-American
Bake oysters topped with:
Spinach, Shallots, Butter, Absinthe,
Breadcrumbs, Parmesan

Champagne pairing:
Louis Roederer Collection
Balanced fruit and freshness
complement the herbaceous topping.

SHUCK

3. Oyster Ceviche £4

Style: Bright and refreshing
Dress raw oysters with: Lime juice,
Cucumber, Jalapeño, Coriander,
Peppercorn, Olive oil

Champagne pairing:
Pierre Péters Cuvée de Réserve
Crisp Blanc de Blancs highlights
the citrus and minerality.

SHUCK

5. Tempura Oysters & Yuzu Aioli £4

Style: Japanese-inspired
Serve crispy oysters with:
Yuzu aioli, Shichimi togarashi,
Pickled ginger

Champagne pairing:
Charles Heidsieck Brut Réserve
The wine's richness complements the
fried coating while retaining freshness.



Classic Margs

£10

Classic Lime Margarita

Blanco tequila
Fresh lime juice
Orange liqueur
Agave syrup

Tommy's Margarita

Blanco tequila
Fresh lime juice
Agave nectar

Spicy Jalapeño Margarita

Blanco tequila
Lime juice
Orange liqueur
Agave
Fresh jalapeño slices

Fresh & Herbal

£10

Cucumber Margarita

Blanco tequila
Lime juice
Cucumber
Agave

Cilantro Lime Margarita

Blanco tequila
Lime juice
Orange liqueur
Agave
Fresh cilantro

Tropical Twists

£10

Passion Fruit Margarita

Blanco tequila
Passion fruit purée
Lime juice
Orange liqueur

Coconut Margarita

Blanco tequila
Coconut cream
Lime juice
Orange liqueur

Guava Margarita

Blanco tequila
Guava nectar
Lime juice
Agave

Smoky & Bold

£10

Mezcal Margarita

Mezcal
Lime juice
Orange liqueur
Agave

Smoky Pineapple Margarita

Mezcal
Pineapple juice
Lime juice
Agave

Fruity Number

£10

Pineapple Margarita

Blanco tequila
Pineapple juice
Lime juice
Orange liqueur

Mango Margarita

Blanco tequila
Mango purée
Lime juice
Orange liqueur

Watermelon Margarita

Blanco tequila
Fresh watermelon juice
Lime juice
Agave

Prickly Pear Margarita

Blanco tequila
Prickly pear syrup
Lime juice
Orange liqueur

