



STREET FOOD TRAILER MENU

Designed to be served from the trailer (dishes served in takeaway recyclable or compostable containers with wooden cutlery included in price), guests come and order as they please and wait for their dish. Organisers should preorder a quantity of up to 3 different dishes which will then be cooked to order on the day. Dishes will take about 1-2 minutes to serve so service will be staggered. Perfect for evening food or a casual festival style event.



KEBABS & FLATBREADS

All kebabs and flatbreads are served on a warm handmade Turkish flatbread (bazlama bread)

- Chicken shish kebab, pickled red cabbage, garlic mayo, house chilli sauce, coriander, crispy onions
- Smoked beef brisket, chimichurri salsa, grated parmesan, garlic mayo (*minimum order 25 portions*)
- Smoked shawarma spiced crispy lamb, harissa mayo, pickled cucumber, garlic & herb flatbread, lettuce
- Primrose Herd smoked pork belly braised in ginger beer & harissa, white cabbage, chilli mayo and pork crunch
- Slow roasted pork shoulder, chermoula mayo, cucumber & jalapeno salsa, pork crunch, herbs
- Spiced cauliflower, crushed chickpeas, garlic yoghurt, parsley & onion salad, dukkah (v, can be vg)
- Crispy fried Tofu, pickles, garlic mayo, house chilli sauce, coriander (v, can be vg)

BUNS

- Smoked pork bun, Korean BBQ sauce, pickles, Asian slaw and miso mayo
- Slow cooked pork bun, salsa verde, garlic mayo, pork crunch, local leaves, toasted ciabatta
- Smoked brisket bun, dill pickles, chilli mayo, Tom Baker toasted brioche bun
(*minimum order 25 portions*)
- Crispy pakora bun, charred marinated paneer, curry mayo, coriander and green chilli chutney, pickles (v)

Version 2024. Whilst we do our best to accurately estimate pricing for the year ahead prices are subject to changes due to increases from our suppliers. Should pricing need to change for menu options already selected we will offer alternative options where possible.