Scratch Cook BBQ

Bowls of lamb, chicken, paneer or mushrooms cooked over open fire, served with saffron rice, crushed masala sweetcorn, pickled salad and minted yogurt sauce

Lamb Mishkaki *£16*
Tender West Country lamb (Aubrey Allen) marinated in robust Tandoori Masala

Garlic Ginger Chicken £14
Free-range chicken breast (Aubrey Allen) delicately spiced with ginger, garlic & chili

Paneer Tikka (V) £13
Cubes of 'Desi' cheese marinated in a yogurt based masala paste

Tandoori Spiced Mushrooms (Ve) £12
Seasonally sourced with a marinade of deep and aromatic dry spices, ginger, garlic and chili

Soft Drinks £2

Served from the Scratch Cook BBQ food truck in biodegradable bowls and cutlery

SCRATCH COOK SOCIAL

— The Food Experience Company —

About Scratch Cook Social

Raj, chef and founder of Scratch Cook Social is bringing a new wave to event catering! Using authentic Indian flavours, Raj draws on his experience of working and living in different parts of the world to influence each of the dishes he creates. Under-pinning this is a commitment to using wholefood ingredients, ethically and naturally reared meats and ultimately, sharing his love and passion for all things cooked from scratch.

In 2025, we welcome a new addition to our portfolio of services; our custom built BBQ food truck. Scratch Cook BBQ is available for private bookings and you'll also find us popping at various festivals, breweries and event spaces across the UK.

Get in touch:

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