

## APPETISERS

<b>BUFFALO WINGS</b> Served with blue cheese dip.	7.25 / 10.25
<b>SZECHUAN WINGS</b> Served with creamy mango dip.	7.25 / 10.25
<b>SMOKED OX CHEEK NUGGETS</b> Served with Chipotle mayo.	7.50
<b>CAJUN POPCORN SQUID</b> Served with Sriracha mayo & burnt lime.	7.25
<b>HOT SPINACH DIP (V)</b> Baby spinach, artichokes, cheddar & parmesan. Served with blue corn tortilla chips.	7.50
<b>PADRON PEPPERS (VG)</b> Pan fried & sprinkled with rock salt.	6.50

## TO SHARE

<b>WINGS &amp; THINGS</b> Buffalo wings, barbecue pork ribs, burnt ends, sweet potato fries, dips & blue corn tortilla chips.	17.00
<b>SEAFOOD PLATTER</b> Whole lobster, peel-dip-&-eat shrimp, cracked crab claws, crawfish tails, chipotle mayo & mustard vinaigrette served chilled.	30.00
<b>VEGGIE PLATTER (V)</b> Hot spinach dip, padron peppers, sweet potato fries, grilled broccoli & corn. Served with blue corn tortilla chips.	14.50

## BARBECUE

**ONE MEAT** 13.50 **TWO MEATS** 15.50 **THREE MEATS** 17.50  
All barbecue plates are served with fries & coleslaw.

<b>BURNT ENDS</b> Beef brisket glazed with a beer & hickory barbecue sauce. Slow smoked for 12 hours.	<b>BEEF BRISKET</b> With a texan rub. Slow smoked for 10 hours.
<b>SHORT BEEF RIB (+£4)</b> Slow smoked for 10 hours.	<b>ST LOUIS PORK RIB</b> Slow smoked for 4 hours.

## SALADS

<b>JERK CHICKEN SALAD</b> Jerk boneless chicken thigh, shredded little gem lettuce, charred corn & spring onion salsa, black bean, mango yoghurt dressing.	11.75
<b>SHRIMP TACO SALAD</b> Chilli tiger prawns, shredded romaine lettuce, crumbled feta, diced avocado, sun-dried tomatoes & coriander dressing.	12.50
<b>MISO GRAIN BOWL SALAD (VG)</b> Quinoa, tender stem broccoli, sweet potato, peanut crumble & miso dressing.	10.50

## MAINS

<b>CAJUN FRIED CHICKEN</b> 2 pieces boneless thigh, creamy green bean casserole, corn bread & pickles.	12.00
<b>SMOKED DUCK GUMBO</b> Smoked duck leg, Cajun spiced okra & sweet potato stew, steamed long grain rice, chorizo & cornbread crumble.	14.00
<b>GRILLED WHOLE LOBSTER</b> Served with drawn garlic butter, salad & fries.	27.50
<b>SOFTSHELL CRAB JAMBALAYA</b> Cornmeal crusted softshell crab, wild rice, picante prawn stew, green chillies and spring onions.	14.00
<b>CHICKEN FRIED CAULIFLOWER (V)</b> Sweet potato fries, creamed baby spinach, redneck gravy.	12.00

## BURGERS

<b>CHEESEBURGER</b> Dry aged patty, American cheese, iceberg, pickles, onions & special sauce on a sesame seed bun.	11.50
<b>HOT CHICKEN SANDWICH</b> Spicy fried boneless chicken leg, pickles, chilli & white onion on a sesame seed bun.	10.50
<b>CREOLE BEAN BURGER (V)</b> Crispy bean patty, spicy tomato salsa, chipotle mayo & melted buffalo mozzarella.	9.75

All served with fries & coleslaw.

## BURGER OF THE MONTH

**THE MORRISSEY** 12.50

Buffalo fried okra, cashew remoulade, tomato, avocado & grilled Portobello on a sesame bun with sweet potato fries & mustard slaw

### BURGER EXTRAS (£1 EACH)

AMERICAN CHEESE | SWISS CHEESE | BLUE CHEESE | CHILLI CHEESE  
MONTEREY CHEESE | JALAPEÑOS | BACON | HALLOUMI (£2)

## SIDE SHOWS

<b>CORN BREAD WITH HONEY BUTTER</b>	3.00
<b>ONION RINGS</b>	3.00
<b>FRIES</b>	3.50
<b>SWEET POTATO FRIES</b>	4.00
<b>MAC N' CHEESE</b>	4.00
<b>COLESLAW</b>	3.00
<b>BBQ CORN ON THE COB</b>	4.00

**TASTY SHAKES** 4.60

VANILLA,  
CHOCOLATE,  
BANANA,  
PB & CHOC,  
CINNAMON  
OREO COOKIE  
(ADD 50p)

