

## APPETIZERS

<b>BUFFALO CHICKEN WINGS</b> .....	7.95 / 11.50
Blue cheese dip	
<b>SZECHUAN BABY BACK RIBS</b> .....	8.50
Pork ribs, soy glaze, chillies, sesame	
<b>BUFFALO CAULIFLOWER (V)</b> .....	6.95
Cashew cream, lemon zest	
<b>CRISPY OX CHEEK</b> .....	8.25
Smoked ox cheeks, chipotle mayo	
<b>CAJUN POPCORN SQUID</b> .....	7.50
Chilli, spring onion, red-eye mayo	
<b>HOT SPINACH &amp; ARTICHOKE DIP (V)</b> .....	7.50
Blue corn tortilla	
<b>PADRON PEPPERS (VG)</b> .....	6.95
Sea salt, vegan chipotle mayo	

## SUPPER

<b>BUTTERMILK FRIED CHICKEN</b> .....	12.95
Cajun spice rub, coleslaw, fries or salad	
<b>RED PEPPER &amp; BEAN CHILLI (V,VG)</b> .....	12.50
Vegetable chilli, mushroom, cheddar, baby gem, blue corn tortilla	
<b>CHICKEN CAESAR SALAD</b> .....	12.50
Grilled chicken, baby gem, sourdough croutons, pickled onions, parmesan, Caesar dressing	
<b>SHRIMP TACO SALAD</b> .....	12.75
Grilled tiger prawns, baby gem, feta, avocado, sun dried tomato, coriander dressing, served in a taco bowl with a side of guacamole	
<b>CHOPPED SALAD (VG)</b> .....	9.50
Butter lettuce, endive, cucumber, cherry tomatoes, beetroot, green beans, corn, avocado, toasted sesame, lemon dressing	
<i>Add haloumi (V) 3.50 / Add grilled chicken 3.50</i>	

## SUNDAY IS RIB DAY

A STACK OF BEEF & PORK RIBS  
FOR THE TABLE TO SHARE  
SIDES INCLUDED



£14  
PER  
PERSON



For allergen information, please speak to a member of staff  
A discretionary service charge of 12.5% will be added to your bill

## BURGERS

*Served with fries or salad*

<b>CHEESEBURGER</b> .....	11.50
Grass fed beef patty, American cheese, Big Mac sauce, tomato, onions, lettuce, pickles, <i>add bacon 1.50</i>	
<b>THE BIG BOSS BURGER</b> .....	14.50
Grass fed beef patty, smoked USDA beef brisket, American cheese, onion rings, South Carolina sauce, pickled chillies, <i>add bacon 1.50</i>	
<b>VEGAN CHEESEBURGER (VG)</b> .....	11.50
Moving Mountains patty, vegan gouda, vegan Big Mac sauce, lettuce, tomato, crispy onions, pickles	
<b>HOT CHICKEN BURGER</b> .....	11.25
Buttermilk fried chicken, hot Buffalo sauce, mayo, slaw, pickles	
<b>SHRIMP BURGER</b> .....	12.75
Buttermilk fried prawns, red eye mayo, lettuce, tomato, slaw, pickles	

## BBQ

*All our meat is lightly cured & slow cooked over American Hickory in-house for 6-12 hours*

<b>ST.LOUIS PORK RIB</b> .....	14.25
Two St.Louis cut pork ribs, BBQ sauce, chillies, slaw, pickles, fries or salad	
<b>BEEF BRISKET</b> .....	16.50
USDA beef brisket fresh from the pit, slaw, pickles, fries or salad	
<b>BRISKET DIP WITH BACON GRAVY</b> .....	13.50
USDA beef brisket roll, Swiss cheese, shallots, caramelised onions, mustard mayo, bacon gravy, slaw, pickles, fries or salad	
<b>BEEF SHORT RIB FOR 2</b> .....	36.00
Beef short rib, brisket mac 'n' cheese, corn ribs with crab butter, iceberg wedge, buttermilk & blue cheese dressing	

## SIDE SHOWS

<b>CORNBREAD WITH HONEY BUTTER</b> .....	3.50
<b>FRIES</b> .....	3.50
<b>SWEET POTATO FRIES</b> .....	4.00
<b>BUTTERMILK RANCH SALAD</b> .....	4.00
<b>MAC 'N' CHEESE</b> .....	4.50
<b>CORN RIBS WITH CHIPOTLE MAYO</b> .....	4.50
<b>TENDER STEM BROCCOLI</b> .....	4.25

## BEER

<i>Draft</i>		<i>Bottles &amp; Cans</i>	
CAMDEN HELLS .....	5.80	MODELO ESPECIAL.....	5.00
BEAVERTOWN NECK OIL.....	5.90	KONA BIG WAVE.....	5.30
KONA BIG WAVE .....	6.20	LAGUNITAS 12TH OF NEVER.....	5.60
GOOSE ISLAND IPA.....	5.80	MAGIC ROCK COMMON GROUNDS.....	5.50
CAMDEN INK STOUT.....	5.60	HEINEKEN.....	5.00
HEINEKEN.....	5.30	OLD MOUT KIWI & LIME.....	5.80
ORCHARD PIG.....	5.30	LUCKY SAINT ( <i>Low Alcohol</i> ).....	5.00

## WINE

<i>Red</i>	175ml	250ml	Bottle
<b>SANGIOVESE, PODERI DAL NESPOLI FICO GRANDE - ITALY 2017</b>	5.10	6.75	19.95
<b>BARBERA, RIVA LEONE BARBER - ITALY 2017</b>	5.30	7.20	21.50
<b>SHIRAZ MOURVEDRE, JOURNEYS END HUNTSMAN - SOUTH AFRICA 2018</b>	7.30	9.70	28.95
<b>RIOJA, CASTILLO VIENTO CRIANZA - SPAIN 2015</b>	8.20	10.70	31.95
<b>PINOT NOIR, YERING STATION VILLAGE - AUSTRALIA 2016</b>	8.60	11.70	33.95
<b>CABERNET SAUVIGNON, CANNONBALL - USA 2017</b>	9.50	12.75	38.00
<b>MALBEC, TOMERO - ARGENTINA 2017</b>	9.80	13.50	40.00
<b>MAC MURRAY RUSSIAN RIVER, PINOT NOIR - USA 2015</b>			44.00
<b>CHATEAU GLORIA ST JULIEN, BORDEAUX BLEND - FRANCE 2011</b>			65.00
<b>ARTEMIS STAG'S LEAP, CABERNET SAUVIGNON - USA 2015</b>			65.00
<b>CATENA ZAPATA, MALBEC - ARGENTINA 2013</b>			80.00
<b>PONTET-CANET PAUILLAC, BORDEAUX BLEND - FRANCE 2011</b>			120.00
<b>HERMITAGE LA CHAPELLE JABOULET, SYRAH - FRANCE 2006</b>			150.00
<b>OVERTURE BY OPUS ONE, CABERNET SAUVIGNON - USA 2018</b>			175.00

### *White*

<b>TREBBIANO, PONTE MILIANO - ITALY 2018</b>	5.10	6.75	19.95
<b>VINHO VERDE, CONDE VILLAR - PORTUGAL 2018</b>	6.10	8.00	23.95
<b>PINOT GRIGIO, LA MAGLIA ROSA - ITALY 2018</b>	6.40	8.40	24.95
<b>CHARDONNAY, XANADU EXMOOR DRIVE - AUSTRALIA 2017</b>	7.50	9.90	29.50
<b>SAUVIGNON BLANC, SPY VALLEY - NEW ZEALAND 2018</b>	8.60	11.00	32.95
<b>RIESLING, CHARLES SMITH KUNG FU GIRL - USA 2017</b>	8.80	11.20	33.50
<b>CANNONBALL, CHARDONNAY - USA 2016</b>			40.00
<b>KARIA STAG'S LEAP, CHARDONNAY - USA 2015</b>			55.00
<b>MEURSAULT IER CRU PERRIERES, DOMAINE JEAN-MICHEL GAUNOUX, BURGUNDY - FRANCE 2007</b>			78.00

### *Rose*

<b>GRENACHE, LA PICOUTINE ROSÉ - FRANCE 2018</b>	5.80	7.70	22.95
--	------	------	-------

### *Sparkling*

	125ml	Bottle
<b>PROSECCO, VAPORETTO</b>	7.00	33.00
<b>MOET &amp; CHANDON IMPERIAL BRUT</b>		65.00
<b>RUINART BRUT ROSE</b>		90.00