

## WINE & CHAMPAGNE

### RED

**CARACTER SHIRAZ - MALBEC**  
175ml - 5.00 250ml - 6.75  
Bottle - 18.95

**MONTE LLANO TEMPRANILLO RIOJA**  
175ml - 5.50 250ml - 7.50  
Bottle - 21.50

**YEALANDS LANDMADE PINOT NOIR**  
175ml - 7.50 250ml - 9.50  
Bottle - 27.50

**LA MASCOTA MALBEC**  
175ml - 7.50 250ml - 9.50  
Bottle - 28.50

**CHATEAU STE MICHELLE COLUMBIA VALLEY MERLOT**  
Bottle - 35.00

**CANNONBALL CALIFORNIAN CABERNET SAUVIGNON**  
Bottle - 40.00

**MAC MURRAY RUSSIAN RIVER PINOT NOIR**  
Bottle - 45.00

**ARTEMIS STAG'S LEAP CABERNET SAUVIGNON**  
Bottle - 60.00

### WHITE

**CORTESE MONTE VOLPI**  
175ml - 5.00 250ml - 6.75  
Bottle - 18.95

**VERITIERE PINOT GRIGIO**  
175ml - 5.50 250ml - 8.50  
Bottle - 21.95

**YEALANDS SAUVIGNON BLANC**  
175ml - 6.50 250ml - 9.00  
Bottle - 25.50

### ROSÉ

**MAISON SATURNIN ROSÉ**  
175ml - 5.75 250ml - 8.00  
Bottle - 22.00

### SPARKLING

**NV PROSECCO BRUT, RUGGERI**  
125ml - 6.90 Bottle - 33.00

**PERRIER JOUET GRAND BRUT**  
Bottle - 70.00

**PERRIER JOUET BLASON ROSE**  
Bottle - 90.00

## BOTTLES & CANS

**FOURPURE OATMEAL STOUT** 4.95

**FOURPURE PILSNER** 5.00

**BIG WAVE GOLDEN ALE** 5.25

**BEAVERTOWN GAMMA RAY** 5.25

**TINY REBEL CWTCH** 5.50

**WILD BEER CO. POGO** 5.50

**TINY REBEL CLWB TROPICANA** 5.75

**GOOSE ISLAND 312 WHEAT ALE** 5.50

**HEINEKEN** 4.90

## COCKTAILS

### HOUSE

**BURNT PEAR OLD FASHIONED** 9.50  
Maker's Mark infused with burnt pears & warming spices, with apple liqueur & Angostura bitters. Served on the rocks with an orange twist & candied pear.

**THE COLUMBO** 11.00  
Gentleman Jack, Campari, Peychaud bitters in an absinthe-rinsed glass & a spritz of lemon oils. Served straight up.

**MEZCAL MARGARITA** 9.50  
A smoky twist on the classic. Served straight up using San Cosme mezcal, with a pink Himalayan rock salt rim.

**LET THE GOOD TIMES 'ROL** 9.50  
Beefeater gin & Aperol shaken with lemon juice, honey, egg white & orange bitters. Served in a coupette & dusted with dehydrated Aperol.

**DIRTY MOJITO** 9.50  
Four Roses bourbon, lemon juice & mint leaves over crushed ice.

**LYCHEE MARTINI** 9.50  
Beefeater gin, lychee liqueur, lychee juice & lime. Served straight up.

**BERGAMOT & NETTLE GIMLET** 9.50  
Beefeater gin, Bergamot liqueur, nettle cordial, dandelion & burdock bitters. Served on the rocks with dehydrated lime wheels.

**PINEAPPLE & GINGER COLLINS** 9.50  
Koko Kanu, muddled ginger & pineapple, shaken to froth & served over crushed ice. Finished off with Peychaud's bitters & a soda top.

### CLASSIC

**PISCO SOUR** 9.50  
Pisco, lemon juice, sugar, egg white & Angostura bitters. Shaken to a froth & served straight up.

**BOURBON ESPRESSO MARTINI** 9.50  
Four Roses bourbon shaken with fresh espresso, Kahlua & Frangelico. Served straight up.

**WHISKEY SOUR** 9.50  
Four Roses bourbon shaken with lemon juice, egg white & Angostura bitters. On the rocks with a Maraschino cherry.

**NEGRONI** 9.50  
Beefeater gin, Campari & sweet vermouth.

**HURRICANE** 9.50  
A New Orleans classic. Captain Morgan's Spiced & Dark rum, pineapple juice, fresh passionfruit, grenadine & bitters. Served long over crushed ice.

**ZOMBIE** 9.50  
In-house rum blend mixed with grapefruit, orange, lime & a hint of absinthe. Served over crushed ice.

**HEDGEROW SLING** 9.50  
Beefeater gin, creme de mure, sloe gin, blackberries, lemon juice. Shaken & topped with soda over ice.

**MOSCOW MULE** 9.50  
Russian Standard vodka, muddled ginger, lime juice, shaken & topped with Angostura bitters & ginger beer.

## APPETISERS

- BUFFALO WINGS** 7.25 (regular), 10.25 (large)  
Served with blue cheese dip.
- SMOKED OX CHEEK NUGGETS** 7.50  
Served with Chipotle mayo.
- CAJUN POPCORN SQUID** 7.25  
Served with Sriracha mayo & burnt lime.
- SURF 'N' TURF TACOS** 9.50  
Burnt ends, cornmeal dusted prawns, avocado, blue cheese & chipotle mayo.
- HOT SPINACH DIP (V)** 7.50  
Baby spinach, artichokes, cheddar & parmesan. Served with blue corn tortilla chips.
- PADRON PEPPERS (V)** 6.50  
Pan fried & sprinkled with rock salt.

## TO SHARE

- WINGS & THINGS** 17.00  
Buffalo wings, barbecue pork ribs, burnt ends, sweet potato fries, dips & blue corn tortilla chips.

- SEAFOOD PLATTER** 30.00  
Whole lobster, peel-dip-&eat shrimp, cracked crab claws, crawfish tails, chipotle mayo & mustard vinaigrette served chilled.

- VEGGIE PLATTER (V)** 14.50  
Hot spinach dip, padron peppers, sweet potato fries, grilled broccoli & corn. Served with blue corn tortilla chips.

## BARBECUE

**ONE MEAT** 13.50 **TWO MEATS** 15.50 **THREE MEATS** 17.50

All barbecue plates are served with fries & coleslaw.

### BURNT ENDS

Beef brisket glazed with a beer & hickory barbecue sauce. Slow smoked for 12 hours.

### BEEF BRISKET

With a texan rub. Slow smoked for 10 hours.

### SHORT BEEF RIB (+£4)

Slow smoked for 10 hours.

### ST LOUIS PORK RIB

Slow smoked for 4 hours.

ALL OUR BARBECUE IS SLOW SMOKED IN-HOUSE USING A BLEND OF HICKORY, OAK, MESQUITE AND FRUIT WOODS

## SALADS

- POPCORN CHICKEN CAESAR SALAD** 11.75  
Shredded baby gem lettuce, popcorn chicken, white anchovy, Caesar dressing, sourdough croutons & grated parmesan.
- SHRIMP TACO SALAD** 12.50  
Seared shrimp, shredded baby gem lettuce, guacamole, pico de gallo, manchego cheese & fire roasted red peppers, sweet basil dressing in a crispy corn tortilla bowl.
- MISO GRAIN BOWL SALAD (V)** 10.50  
Quinoa, tender stem broccoli, sweet potato, peanut crumble & miso dressing.

## MAINS

- SOUTHERN FRIED BUTTERMILK CHICKEN** 12.00  
Double boneless leg, served with slaw, pickles & fries.
- CAJUN BLACKENED POUSSIN** 14.50  
Spicy house marinade, charred corn & spring onion salsa, rice n' peas & sweet mango yoghurt.
- NEW ORLEANS GUMBO** 13.90  
Smoked sausage, chicken, okra, peppers & long grain rice, served with cornbread.
- GRILLED LOBSTER** 27.50  
Served with drawn garlic butter & fries.
- CATFISH & PRAWN JAMBALAYA** 13.90  
With a Cajun spiced crayfish sauce.
- CHICKEN FRIED CAULIFLOWER (V)** 12.00  
Sweet potato fries, creamed baby spinach, redneck gravy.

## BURGERS

- All served with fries & coleslaw. (Swap for sweet potato fries £1)
- THE CHEESEBURGER** 11.50  
Dry Aged patty, American cheese, Iceberg, pickles, onions & special sauce on a sesame seed bun.
- HOT CHICKEN SANDWICH** 10.50  
Spicy fried boneless chicken leg, pickles, chilli & white onion on a sesame seed bun.
- CREOLE BEAN BURGER (V)** 9.75  
Crispy bean patty, spicy tomato salsa, chipotle mayo & melted buffalo mozzarella.

## BURGER OF THE MONTH

**THE RICK & MORTY** 12.00

Crispy chicken fillet, Szechuan sauce, pickled onion mayo, shaved lettuce, tomato & tempura chilli on a sesame bun.

### BURGER EXTRAS (£1 EACH)

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

## SIDE SHOWS

- CORN BREAD WITH HONEY BUTTER** 3.00
- ONION RINGS** 3.00
- FRIES** 3.50
- SWEET POTATO FRIES** 4.00
- MAC N' CHEESE** 4.00
- COLESLAW** 3.00
- BBQ CORN ON THE COB** 4.00

