

## 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 & Doritos 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>BEEF SHORT 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 & coriander 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>GRILLED BROCCOLI GRAIN BOWL (VG)</b> Tender stem broccoli, quinoa, buckwheat, sweet potato, peanuts & miso dressing.	11.00

## MAINS

<b>CAJUN FRIED CHICKEN</b> Crispy Cajun chicken thigh, creamy green bean casserole, corn bread & pickles.	12.00
<b>BURNT ENDS &amp; CHORIZO GUMBO</b> Traditional Cajun okra & sweet potato stew, burnt ends, chorizo, rice & cornbread.	14.00
<b>GRILLED WHOLE LOBSTER</b> Served with drawn garlic butter, salad & fries.	27.50
<b>CHARGRILLED SHRIMP JAMBALAYA</b> Chargrilled shrimp, wild rice, picante sauce & 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 soft glazed bun. Served with fries & coleslaw.	11.50
<b>SPICY CHICKEN SANDWICH</b> Crispy buttermilk chicken thigh, Szechuan sauce, chilli & spring onion mayo on a soft glazed bun. Served with fries & coleslaw.	10.50
<b>VEGAN CREOLE BEAN BURGER (V or VG)</b> Crispy creole bean patty, spicy tomato salsa & vegan mayo on a vegan bun. Served with fries and your choice of vegan or American cheese.	9.50

## BURGER OF THE MONTH


**THE KIM-CHI JONG UN** 13.00

Crispy fried chicken tossed in Korean BBQ sauce, melted mozzarella, kimchi, miso slaw, Kewpie mayo & black sesame seeds on a soft glazed bun. Served with fries.

## 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>DORITOS CORN ON THE COB</b>	4.00

**TASTY SHAKES** 4.60



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

FOR ALLERGEN INFORMATION, PLEASE SPEAK TO A MEMBER OF STAFF