

Mains

- Mac & cheese – 9
- Three bean chilli served with a corn tortilla – 12
- Smoked chicken & avocado salad – 12.5
- Pulled pork ~ 14 hr (A classic in a sweet soft bun) – 12
served with fries
- Dry aged burger (One Sixty chuck steak patty) – 12
served with fries
- One pound lobster roll (Meaty lobster in a One Sixty bun) - 19.5
served with salad
- Smoked pork ribs ~ 8 hr (A One Sixty classic) – 14
served with slaw
- Smoked ox cheek – 8hr (Like beef ribs but better) – 16
served with mash
- Smoked lamb – 8hr (All the taste of lamb shank without the bone) – 17.5
served with mash
- Grilled ribeye (28 day matured Scottish beef) – 21.5
served with chips

Sides

- Green salad – 3
- Slaw - 3.5
- Chips - 4
- Corn on the cob – 4
- Mash & gravy – 4

Extras

- Mac & cheese - 5
- Smoked haddock goujons – 5.5
- Hot wings - 6
- Rib tips - 6.5

Dessert

- Drunken banoffee jar - 5
- Ice cream & sorbets – 5
- Warm chocolate brownie- 5
- Profiteroles with chocolate sauce- 6
- Apple tatin (for two) - 8

Why One Sixty? Our meat is smoked on site to the optimum temperature of 160°F.
This slow process gives our food its distinct flavour.

One Sixty smokes and prepares its food daily - we love to sell out.
However, there are some things that we won't "sell out" on and they are quality & value.

Due to us being rather popular, tables booked are required back within 2 hours.