

## HOT BUNS

All our beef patties are cooked to a medium finish. Please inform your server if you prefer yours cooked well done

### HOUSE CHEESE BURGER 7.50

Double beef patty, American cheese, burger sauce, lettuce, tomato & grilled gherkins

### BUFFALO BLACK 8.75

Double beef patty, black pudding, American cheese, burger sauce & sautéed onion

### BUFFALO BRISKET 8.50

Beef patty topped with smoked pulled beef brisket, burger sauce, Emmental cheese & red cabbage

### BUTTERMILK CHICKEN 8.25

Butterflied chicken breast in a seasoned buttermilk coating, double American cheese, lemon & garlic mayo, lettuce & tomato

### SLOW SMOKED PULLED PORK 7.00

12 hour smoked pulled pork shoulder & house slaw

### SHROOM + HALLOUMI (v) 7.00

Large flat mushroom with garlic, parsley & mint marinated halloumi & homemade guacamole



## PIT-SMOKED MEATS

Pit-smoked BBQ, smoked daily in-house over hickory wood

### ST. LOUIS RIBS (half/full rack) 9.50/18.00

Baby back pork ribs smoked for 6 hours with a dry-rub to create an incredible tasting crust. Served with a selection of pickled vegetables & either house or Cajun fries

### PULLED PORK 9.00

Pork shoulder dry-rubbed and marinated for 24 hours, smoked low & slow for 12 hours & mixed with our blend of herbs & spices. Served with house slaw & either house or Cajun fries

### BEEF BRISKET 10.00

Texas-style 14 hour slow cooked Aberdeen Angus brisket in a homemade coffee rub. Served with pickled red cabbage & house or Cajun fries

Note. We smoke our meats every day but it takes time so we can't always guarantee availability - when we're out we're out

## SALAD BOWLS

### SWEET POTATO + FETA (v) 8.00

Roasted sweet potato, feta cheese, spinach, lentils, mint, parsley, coriander & sunflower seeds

### KALE + BUTTERNUT SQUASH (v) 8.50

Wilted kale, roasted butternut squash, goat's cheese, pan-roasted chickpeas, candied pecans, tahini & honey dressing

## GOURMET DOGS

Our dogs are made in the UK from rare breed beef & served on a brioche bun

### EL CLASSICO 6.50

Beef frank, red onion jam, American mustard & ketchup. Simple but effective

### PIMP DOGGY 7.50

Beef frank smothered in sauerkraut, Emmental cheese with Russian dressing. Our variation on the classic Reuben sandwich

Note. The above can also be served with a veggie friendly dog

## ALL-DAY BRUNCH

### BLACK PUDDING & POTATO HASH 5.00

Diced potatoes, black pudding, N'duja sauce, spring onion & a fried egg

### POACHED EGG + GUACAMOLE (v) 4.00

served on sourdough toast

### FRENCH TOAST or PANCAKES

served with the following:

Bacon & maple syrup 5.50

Blueberry jam, maple syrup & clotted cream (v) 5.00

Caramelised bananas, cinnamon toffee sauce & chocolate sauce (v) 5.00

### UNLIMITED FILTER COFFEE 1.75

## SIDES

Pimp your meal with some additions or just order a load of them as a main

### BUFFALO CHICKEN WINGS

4 for 7.00 or 8 for 13.00

Large whole chicken wings served in our house-blended hot sauce.

Carrot & celery sticks, blue cheese dip

### MAG 'N CHEESE (v)

Small 4.00 or Large 6.00

Macaroni cooked in our house-smoked cheese sauce blended with thyme and toasted breadcrumbs

+ Add homemade beef chilli to large for 1.50

### BURNT ENDS 4.50

Cut from the point end of our slow smoked beef brisket. Pure smoky goodness

### CHILLI CHEESE FRIES 5.00

House fries topped with our homemade beef chilli, cheese, American mustard, chopped gherkins & jalapeños

### HOUSE 'SLAW (v) 2.00

It's pink. It's spicy. It's good

### SMOKY BEANS 3.00

Pit smoked beans blended with BBQ meats

### HOUSE FRIES 2.00

### PARMESAN + TRUFFLE OIL FRIES 3.00

### CAJUN FRIES 2.25

[www.buffaloandrye.co.uk](http://www.buffaloandrye.co.uk)

All our food is cooked fresh and at peak times, there may be a small delay. Please note, some chicken dishes may contain small bones and other dishes may contain traces of nuts. Whilst our teams adhere to strict standards, we do prepare food in a kitchen where nuts, cereals, eggs & other allergens are present. Some dishes may contain more ingredients than are listed. Before ordering please let a member of our team know if you or any of your party suffer from a food allergy or intolerance. We also have allergy charts available.

All our meat is sourced from Aubrey Allen, award-winning Warwickshire butchers. Our hotdogs are sourced from a rare breed meat supplier.

