

BURGERS

All our burgers are served on a locally made artisan buttermilk bun.

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 & sauteed 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 and garlic mayo, lettuce & tomato

SLOW SMOKED PULLED PORK 7.00 🍷

12 hour smoked pulled pork shoulder & house slaw

SHROOM + HALLOUMI 7.00 🍷

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

2 COURSES FOR £10.95 🍷

Choose a main course and either a side, dessert or milkshake marked with our logo for £10.95, 12-7pm, Sunday to Friday.

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 hrs with a dry-rub to create an incredible tasting crust. Served with a selection of pickled vegetables and either house or Cajun fries

BEEF DANDY RIBS 16.50

A full rack of Dandy ribs smoked for 5 hrs with our own house-made rub, served with a selection of pickled vegetables & a choice of either house or Cajun fries

PULLED PORK 9.00 🍷

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

BEEF BRISKET 10.00

Texas-style 14 hrs slow cooked Aberdeen Angus brisket in a homemade coffee rub. Served with pickled red cabbage and either 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

CLASSIC CAESAR SALAD 6.50 🍷

Romaine lettuce, baked croutons, homemade dressing and parmesan cheese
Add chicken for 2.00

KALE & BUTTERNUT SQUASH 8.50 🍷

Wilted kale, roasted butternut squash, goats' 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

PANCAKES

Served until 5pm daily

Bacon & maple syrup 5.50

Blueberry jam, maple syrup & clotted cream 5.00

Caramelised bananas, cinnamon toffee sauce & chocolate sauce 5.00

UNLIMITED FILTER COFFEE 1.75

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

 Suitable for our vegetarian guests

SIDES

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

BUFFALO CHICKEN WINGS

4 Wings 7.00 🍷 / 8 Wings 13.00

Large whole chicken wings served in our house-blended hot sauce. Carrot & celery sticks, blue cheese dip

MAC 'N CHEESE

Small 4.00 🍷 / 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 & jalapenos

HOUSE 'SLAW 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

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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.