

## WINE & CHAMPAGNE

### RED

**CARACTER, SHIRAZ - MALBEC**  
175ml - 5.10 250ml - 6.75  
Bottle - 19.95

**M.A.N. FAMILY WINES, CABERNET SAUVIGNON**  
175ml - 6.60 250ml - 8.70  
Bottle - 25.95

**RAMON BILBAO, RIOJA CRIANZA**  
175ml - 7.30 250ml - 9.70  
Bottle - 28.95

**YEALANDS LANDMADE, PINOT NOIR**  
175ml - 8.20 250ml - 10.70  
Bottle - 31.95

**CANNONBALL, CABERNET SAUVIGNON**  
175ml - 9.50 250ml - 13.00  
Bottle - 38.00

**CHATEAU STE MICHELLE, COLUMBIA VALLEY, MERLOT**  
Bottle - 40.00

**MAC MURRAY RUSSIAN RIVER PINOT NOIR**  
Bottle - 44.00

**ARTEMIS STAG'S LEAP, CABERNET SAUVIGNON**  
Bottle - 65.00

### WHITE

**ROMETTA, TREBBIANO**  
175ml - 5.10 250ml - 6.75  
Bottle - 19.95

**VERITIERE, PINOT GRIGIO**  
175ml - 6.40 250ml - 8.40  
Bottle - 24.95

**YEALANDS, SAUVIGNON BLANC**  
175ml - 8.60 250ml - 11.00  
Bottle - 32.95

### ROSÉ

**MAISON, GRENACHE NOIR**  
175ml - 5.80 250ml - 7.70  
Bottle - 22.95

### SPARKLING

**NV PROSECCO BRUT, RUGGERI**  
125ml - 7.00 Bottle - 33.00

**PERRIER JOUET, GRAND BRUT**  
Bottle - 65.00

**PERRIER JOUET, BLASON ROSE**  
Bottle - 90.00

## HOUSE COCKTAILS

### THE COLUMBO

Bulleit Rye, Campari, Peychaud bitters in an absinthe-rinsed glass & a spritz of lemon oils. Served straight up. £1 of every cocktail brought goes towards The Columbo Foundation. Ask us for more information.

11.00

### BURNT PEAR OLD FASHIONED

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

9.50

### MEZCAL MARGARITA

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

9.50

### LET THE GOOD TIMES 'ROL

Beefeater gin & Aperol shaken with lemon juice, honey, egg white & orange bitters. Served in a coupette & dusted with dehydrated Aperol.

9.50

### DIRTY MOJITO

Four Roses bourbon, lemon juice & mint leaves over crushed ice.

9.50

### LYCHEE MARTINI

Beefeater gin, lychee liqueur, lychee juice & lime. Served straight up.

9.50

### BOURBON CHERRY COBBLER

A blend of Four Roses Yellow Label and Cherry Heering, muddled together with citrus fruits and marinated black cherries served with crushed ice.

9.50

### PINEAPPLE & GINGER COLLINS

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

9.50

## CLASSIC COCKTAILS

### PISCO SOUR

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

9.50

### BOURBON ESPRESSO MARTINI

Four Roses bourbon shaken with fresh espresso, Kahlua & Frangelico. Served straight up.

9.50

### WHISKEY SOUR

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

9.50

### NEGRONI

Beefeater gin, Campari & sweet vermouth.

9.50

### HURRICANE

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

9.50

### ZOMBIE

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

9.50

### HEDGEROW SLING

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

9.50

### MOSCOW MULE

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

9.50

## BOTTLES & CANS

**FOURPURE OATMEAL STOUT** 5.00

**FOURPURE PILSNER** 4.75

**BIG WAVE GOLDEN ALE** 5.20

**BEAVERTOWN GAMMA RAY** 5.25

**TINY REBEL CWTCH** 5.50

**WILD BEER CO. POGO** 5.50

**GOOSE ISLAND 312 WHEAT ALE** 5.50

**HEINEKEN** 4.70

## APPETISERS

<b>BUFFALO WINGS</b> Served with blue cheese dip.	7.25(regular), 10.25 (large)
<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 (V)</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>VEGGIE PLATTER (V)</b> Hot spinach dip, padron peppers, sweet potato fries, grilled broccoli & corn. Served with blue corn tortilla chips.	14.50

## BARBECUE

**ONE MEAT** 11.50 **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>SHORT BEEF RIB (+£4)</b> Slow smoked for 10 hours.	<b>ST LOUIS PORK RIB</b> Slow smoked for 4 hours.

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

## SALADS

<b>POPCORN CHICKEN CAESAR SALAD</b> Popcorn chicken, shredded baby gem lettuce, white anchovy, Caesar dressing, sourdough croutons & grated parmesan.	11.75
<b>SHRIMP TACO SALAD</b> 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.	12.50
<b>MISO GRAIN BOWL SALAD (V)</b> Quinoa, tender stem broccoli, sweet potato, peanut crumble & miso dressing.	10.50

## MAINS

<b>SOUTHERN FRIED BUTTERMILK CHICKEN</b> Double boneless leg, served with slaw, pickles & fries.	12.00
<b>NEW ORLEANS GUMBO</b> Smoked sausage, chicken, okra, peppers & long grain rice, served with cornbread.	13.90
<b>CATFISH &amp; PRAWN JAMBALAYA</b> With a Cajun spiced crayfish sauce	13.90
<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 sesame seed bun.	11.50
<b>HOT CHICKEN SANDWICH</b> Spicy fried boneless chicken leg, pickles, chili & white onion on a sesame seed bun.	10.50
<b>CREOLE BEAN BURGER (V)</b> Crispy bean patty, spicy tomato salsa, chipotle mayo & melted buffalo mozzarella.	9.75

All served with fries & coleslaw (Swap for sweet potato fries £1)

## BURGER OF THE MONTH

**THE CRAB LOUIE** 14.95

Marrow & brisket patty, crab cake, crispy pancetta, remoulade, slaw & pickled chilli.

### BURGER EXTRAS (£1 EACH)

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

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

