

BURGERS

Served with fries or salad

CHEESEBURGER.....11.50

Add bacon for 1.50

Dry aged Longhorn beef, American cheese, ketchup, mustard, onions, pickles

THE BIG BRISKET BURGER.....14.50

Dry aged Longhorn beef, 14hr smoked USDA beef brisket, American cheese, onion ring, South Carolina mustard, BBQ sauce, pickled chillies

CREOLE BEAN BURGER (V) or (VG).....9.50

Creole bean patty, tomato salsa, vegan mayo, vegan or American cheese

HOT CHICKEN SANDWICH.....11.25

Fried chicken thigh, hot Buffalo sauce, slaw, pickle, mayo

FISH FILLET SANDWICH.....12.50

Crumbed catfish fillet, chunky tartar sauce, malt vinegar slaw, lettuce, tomato, pickle

£10 LUNCH Special
SANDWICH & BEER OR SOFT DRINK

Served with fries or salad

FRENCH DIP ROLL.....9.00

14hr smoked USDA beef brisket roll with American cheese, crispy shallots, caramelised onions, wholegrain mustard mayo in a soft roll, served with a bowl of gravy for dipping

SMOKED CHEESE TOASTIE.....8.50

Applewood smoked Cheddar, Gruyere, grilled courgettes and London honey

TO SHARE

WINGS & THINGS.....20.50

Buffalo wings, bbq pork ribs, burnt ends, fries, blue corn chips, dips

VEGGIE FEAST.....16.50

Hot spinach dip, padron peppers, grilled broccoli, grilled corn on the cob, blue corn chips

SMALL PLATES

BUFFALO CHICKEN WINGS.....7.95 / 11.50

Blue cheese dip

SZECHUAN CHICKEN WINGS7.95 / 11.50

Creamy mango dip

SMOKED OX CHEEK NUGGETS.....7.50

Chipotle mayo

CAJUN POPCORN SQUID.....7.25

Sriracha mayo, burnt lime

PADRON PEPPERS (VG).....6.50

Rock salt, chipotle mayo

BIG PLATES

SOUTHERN FRIED CHICKEN.....11.95

Cornfed chicken, fries, pickles

ST LOUIS PORK RIB.....13.95

St. Louis cut pork rib, blue cheese sauce, coleslaw, fries or salad

SALADS

CAJUN CHICKEN SALAD.....11.75

Cajun chicken, baby gem, avocado, heritage tomatoes, toasted walnuts, honey mustard dressing

SHRIMP TACO SALAD.....12.50

Chilli tiger prawns, romaine lettuce, feta, avocado, sun-dried tomatoes, coriander dressing
Served with a side of guacamole

WATERMELON, FETA & AVO SALAD (V).....10.50

Fresh watermelon, feta, chargrilled avocados, tomatoes, mint, olive dressing

SIDE SHOWS

CORN BREAD WITH HONEY BUTTER.....3.00

ONION RINGS.....3.00

FRIES.....3.50

SWEET POTATO FRIES.....4.00

MAC 'N' CHEESE.....4.00

BUTTERMILK RANCH SALAD.....4.00

COLESLAW.....3.00

For allergen information, please speak to a member of staff
A discretionary service charge of 12.5% will be added to your bill

COCKTAILS

BURNT PEAR OLD FASHIONED.....9.75
Old Forester, burnt pear, apple liqueur,
Angostura bitters

TOMMY'S MARGARITA.....9.75
El Jimador Reposado, lime, agave

MARMALADE CUP.....9.75
Old Forester, grapefruit liqueur, lemon, marmalade,
egg white, sage, peach bitters

ESPRESSO MARTINI.....10.50
Russian Standard, Kahlua, Frangelico,
fresh espresso

NEGRONI.....9.75
Beefeater, Campari, Antica Formula

ZOMBIE.....9.75
Gosling's Black Seal, Havana 3, Wray & Nephew,
Appleton Estate, Sailor Jerry's, grapefruit, orange,
lime, absinthe

STRAWBERRY AND BASIL BRAMBLE.....9.75
Beefeater, Pink Gin, strawberry puree, basil,
lime, cucumber bitters

THE COLUMBO.....11.00
Bulleit Rye, Campari, Peychaud's bitters, absinthe,
lemon oils
£1 of every cocktail bought goes towards The Columbo Foundation

RED

	175ml	250ml	Bottle
Sangiovese, Poderi dal Nespole Fico Grande, Italy 2016	5.10	6.75	19.95
Barbera, Riva Leone Barbera, Italy 2015	5.30	7.20	21.50
Shiraz Viognier, The Wine-Fairer Series, South Africa 2017	7.30	9.70	28.95
Rioja, Graciano Lagrimas, Spain 2016	8.20	10.70	31.95
Pinot Noir, Yering Station Village, Australia 2015	8.60	11.70	33.95
Cabernet Sauvignon, Cannonball, USA 2013	9.50	11.40	38.00
Malbec, Tomero, Argentina 2017	9.80	11.50	40.00
Pinot Noir, Mac Murray Russian river, USA 2015			40.00
Bordeaux Blend, Chateau Gloria St Julien, France 2011			65.00
Cabernet Sauvignon, Artemis Stag's Leap, USA 2015			65.00
Malbec, Bodega Catena Zapata, Argentina 2013			80.00
Bordeaux Blend, Chateau Pontet-Canet Pauillac, France 2011			120.00
Syrah, Hermitage La Chapelle Jaboulet, France 2006			150.00
Cabernet Sauvignon Blend, Overture by Opus One, USA 2018			175.00

WHITE

Trebbiano, Ponte Miliano, Italy	5.10	6.75	19.95
Vinho Verde, Conde Villar, Portugal	6.10	8.00	23.95
Pinot Grigio, La Maglia Rosa – Italy	6.40	8.40	24.95
Chardonnay, Xanadu Exmoor Drive, Australia	7.50	9.90	29.50
Sauvignon Blanc, Spy Valley, New Zealand	8.60	11.00	32.95
Riesling, Charles Smith Kung Fu Girl, USA	8.80	11.20	33.50
Cannonball Chardonnay, USA 2015			40.00
Karia Stag's Leap Chardonnay			55.00
Meursault 1er Cru Perrieres, Domaine Jean-Michel Gaunoux, Burgundy, France 2007			78.00

ROSE

Grenache, La Picoutine Rosé	5.80	7.70	22.95
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SPARKLING

	125ml	Bottle
Prosecco, Vaporetto	7.00	30.00
Moët & Chandon Imperial Brut		65.00
Ruinart Brut Rosé		90.00