

APPETISERS

BUFFALO CHICKEN WINGS.....7.95 / 11.50
Blue cheese dip

SZECHUAN CHICKEN WINGS.....7.95 / 11.50
Creamy mango dip

SMOKED OX CHEEK NUGGETS.....7.50
Chipotle mayo

CAJUN POPCORN SQUID.....7.25
Sriracha mayo, burnt lime

HOT SPINACH DIP (V).....7.50
Baby spinach, artichokes, cheddar, parmesan,
blue corn tortilla chips

PADRON PEPPERS (VG).....6.50
Rock salt, chipotle mayo

TO SHARE

WINGS & THINGS.....20.50
Buffalo chicken 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

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

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

CREOLE BEAN BURGER (V) or (VG).....9.50
Creole bean patty, tomato salsa, vegan mayo, vegan
or American cheese

SUPPER

SOUTHERN FRIED CHICKEN.....11.95
Cornfed chicken, fries, pickles

CHARGRILLED SHRIMP JAMBALAYA.....13.95
Wild rice, picante sauce, spring onions

CORN & BLACKBEAN GUMBO (VG).....13.50
Long grain rice, fried okra

ST. LOUIS PORK RIB.....13.95
St. Louis cut pork rib, blue cheese sauce,
Served with dill pickles, coleslaw and fries or salad

BRISKET & BURNT ENDS.....17.50
USDA beef brisket, 14hr smoked brisket burnt ends
Served with dill pickles, coleslaw and fries or salad

JUMBO BEEF SHORT RIB.....18.50
Slow smoked for 12hrs, BBQ sauce glaze, chives,
fried shallots, Served with dill pickles, coleslaw and
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

COCKTAILS

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

KENTUCKY MULE.....9.75
Wild Turkey Bourbon, gingerbread syrup, lime,
Angostura bitters, ginger beer

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

DIRTY MOJITO.....9.75
Old Forester, lemon, mint

RHUBARB SOUR.....9.75
Beefeater, rhubarb liqueur, apple, lime, egg white,
Angostura bitters

MINNIE'S MINT JULEP.....9.75
Buffalo Trace, Martel VS, Cointreau, mint, apple,
rhubarb bitters, apple liqueur float

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

LYCHEE MARTINI.....9.75
Beefeater, lychee liqueur, lychee, lime

PISCO SOUR.....9.75
Pisco, lemon, egg white, Angostura bitters

SAZERAC.....9.75
Sazerac Rye, Absinthe, Peychaud's bitters

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

HEMINGWAY DAIQUIRI.....9.75
Havana 3, maraschino liqueur, grapefruit,
red cherry syrup, lime

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

HURRICANE.....9.75
Skipper Dark, Sailor Jerry's, pineapple, passionfruit,
grenadine, Angostura bitters

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, Hayman's Sloe, maraschino liqueur,
strawberry purée, lemon, rosemary

SENGHA SPRITZ.....9.75
Prosecco, Elderflower liqueur, honey water,
sencha tea, lavender 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

Sangiovese, Poderi dal Nespole Fico Grande, Italy 2016

Barbera, Riva Leone Barbera, Italy 2015

Shiraz Viognier, The Wine-Fairer Series, South Africa 2017

Rioja, Graciano Lagrimas, Spain 2016

Pinot Noir, Yering Station Village, Australia 2015

Cabernet Sauvignon, Cannonball, USA 2013

Malbec, Tomero, Argentina 2017

175ml	250ml	Bottle
5.10	6.75	19.95
5.30	7.20	21.50
7.30	9.70	28.95
8.20	10.70	31.95
8.60	11.70	33.95
9.50	11.40	38.00
9.80	11.50	40.00

WHITE

Trebbiano, Ponte Miliano, Italy

Vinho Verde, Conde Villar, Portugal

Pinot Grigio, La Maglia Rosa, Italy

Chardonnay, Xanadu Exmoor Drive, Australia

Sauvignon Blanc, Spy Valley, New Zealand

Riesling, Charles Smith Kung Fu Girl, USA

Cannonball Chardonnay

5.10	6.75	19.95
6.10	8.00	23.95
6.40	8.40	24.95
7.50	9.90	29.50
8.60	11.00	32.95
8.80	11.20	33.50
		40.00

ROSE

Grenache, La Picoutine Rosé

5.80	7.70	22.95
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SPARKLING

Prosecco, Vaporetto

Moët & Chandon Imperial Brut

Ruinart Brut Rosé

125ml	Bottle
7.00	30.00
	65.00
	90.00