

APPETIZERS

BUFFALO CHICKEN WINGS	8.25 / 11.75
Blue cheese dip	
SZECHUAN BABY BACK RIBS	8.50
Pork ribs, soy glaze, chillies, sesame	
BUFFALO CAULIFLOWER (VG)	6.95
Cashew nut cream, lemon zest	
OX CHEEK NUGGETS	8.25
Smoked ox cheeks, chipotle mayo	
CAJUN POPCORN SQUID	8.50
Chilli, spring onion, red-eye mayo	
HOT SPINACH & ARTICHOKE DIP (V)	7.50
Blue corn tortilla	
SMASHED AVOCADO (VG)	6.95
Blue corn tortilla, shaved radish, red onion, coriander cress	

SUPPER

BUTTERMILK FRIED CHICKEN	12.95
Cajun spice rub, coleslaw, fries or salad	
EGGPLANT PARMIGIANA (VG)	12.95
Roast aubergine, marinara sauce, vegan cashew nut bechamel, chargrilled sour dough, baby gem & tomato salad	
CHICKEN CAESAR SALAD	12.50
Grilled chicken, baby gem, sourdough croutons, pickled onions, parmesan, Caesar dressing	
SHRIMP TACO SALAD	13.50
Grilled tiger prawns, baby gem, feta, avocado, sun dried tomato, coriander dressing	
<i>SERVED IN A TACO BOWL WITH A SIDE OF GUACAMOLE</i>	
CHOPPED SALAD (VG)	9.50
Butter lettuce, endive, cucumber, cherry tomatoes, beetroot, green beans, corn, avocado, toasted sesame, lemon dressing	
<i>ADD HALLOUMI 3.50 / ADD GRILLED CHICKEN 3.50</i>	

SIDE SHOWS

CORNBREAD WITH HONEY BUTTER	4.00
FRIES	4.00
BUTTERMILK RANCH SALAD	4.50
MAC 'N' CHEESE	4.50
VEGAN MAC 'N' CHEESE	4.50
CORN RIBS WITH CHIPOTLE MAYO	4.50
TENDER STEM BROCCOLI	4.25

BURGERS

SERVED WITH FRIES OR SALAD

CHEESEBURGER	11.50
Grass fed beef patty, American cheese, Big Mac sauce, tomato, onions, lettuce, pickles	
<i>ADD BACON 1.50</i>	
THE BIG BOSS BURGER	14.75
Grass fed beef patty, smoked USDA beef brisket, American cheese, onion rings, South Carolina sauce pickled chillies	
<i>ADD BACON 1.50</i>	
HOT CHICKEN BUFFALO SANDWICH	12.00
Buttermilk fried chicken, hot Buffalo sauce, mayo, slaw, pickles	
BIG SHRIMPIN BURGER	13.00
Buttermilk fried prawns, red eye mayo, lettuce, tomato, slaw, pickles	
VEGAN CHEESEBURGER (VG)	12.50
Moving Mountains patty, vegan gouda, vegan Big Mac sauce, lettuce, tomato, crispy onions, pickles	
CRISPY AROMATIC NO QUACK VEGAN BURGER (VG)	12.50
Hoisin glazed crispy vegan patty, plum sauce, lettuce, cucumber, spring onions	

BBQ

ALL OUR MEAT IS LIGHTLY CURED & SLOW COOKED OVER AMERICAN HICKORY IN-HOUSE FOR 8-14 HOURS

ST. LOUIS PORK RIBS	15.50
Two St. Louis cut pork ribs, BBQ sauce, chillies, slaw, pickles, fries or salad	
BEEF BRISKET	16.50
USDA beef brisket fresh from the pit, slaw, pickles, fries or salad	
SMOKED BEEF DIP SANDWICH & BACON GRAVY	14.50
USDA beef brisket roll, Swiss cheese, caramelised onions, mustard mayo, bacon gravy, slaw, pickles, fries or salad	

BEEF SHORT RIB FOR 2	36.00
Beef short rib, brisket mac 'n' cheese, corn ribs with crab butter, iceberg wedge, buttermilk & blue cheese dressing	

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

BEER

DRAUGHT

CAMDEN HELLS	5.80
BEAVERTOWN NECK OIL.....	5.90
KONA BIG WAVE	6.20
GOOSE ISLAND IPA.....	5.80
HEINEKEN.....	5.30
ORCHARD PIG.....	5.30

BOTTLES & CANS

MODELO ESPECIAL.....	5.00
KONA BIG WAVE.....	5.30
LAGUNITAS IPA	5.60
MAGIC ROCK DARK ARTS.....	5.50
HEINEKEN.....	5.00
OLD MOUT KIWI & LIME.....	5.80
UPTOWN CRAFT LAGER (LOW ALCOHOL).....	5.00

WINE

RED

	175ml	250ml	Bottle
<i>MONASTRELL</i> - MOLINICO LOCO - SPAIN 2019	5.3	6.95	20.5
<i>MERLOT</i> - CA'DI ALTE - ITALY 2018	5.7	7.9	22.7
<i>PINOT NOIR</i> - LES MOUGEOTTES - FRANCE 2020	7.3	9.7	28.6
<i>RIOJA CRIANZA</i> - EL COTO - SPAIN 2016	8.1	10.6	31.4
<i>MALBEC</i> - AMALAYA - ARGENTINA 2019	8.6	11.7	34.5
<i>CABERNET SAUVIGNON</i> - FOG MOUNTAIN - USA 2019	9	12.2	38
<i>GRENACHE</i> - LE CIGARE VOLANT - USA 2018			42
<i>PINOT NOIR</i> - DE LOACH - CALIFORNIA - USA 2019			45
<i>ZINFANDEL</i> - SEGHEISIO FAMILY - USA 2018			50
<i>ROSSO DI MONTALCINO</i> - SESTI - ITALY 2018			60
<i>MALBEC</i> - CATENA ZAPATA - ARGENTINA 2013			80
<i>BORDEAUX BLEND</i> - CHATEAU GRAND-PUY-LACOSTE - FRANCE 2011			90
<i>SANGIOVESE</i> - CEPPARELLO ISOLE E OLENA - ITALY 2017			95
<i>PINOT NOIR</i> - LITTORAI HIRSCH VINEYARD - USA 2018			110
<i>SYRAH</i> - HERMITAGE LA CHAPELLE JABOULET - FRANCE 2006			150
<i>CABERNET SAUVIGNON</i> - OVERTURE BY OPUS ONE - USA 2018			175

WHITE

<i>MACABEO</i> - MOLINICO LOCO - SPAIN 2020	5.3	6.95	20.5
<i>PINOT GRIGIO</i> - CANTINA DI GAMBELLARA - ITALY 2020	6	7.95	23.9
<i>DRY RIESLING</i> - CHATEAU STE MICHELLE - USA 2018	6.75	9.1	26.8
<i>ALVARINHO RESERVA</i> - AZEVEDO - PORTUGAL 2019	7.5	9.9	29.6
<i>SAUVIGNON BLANC</i> - RIBBONWOOD - NEW ZEALAND 2019	8	11	32.5
<i>CHARDONNAY</i> - DE LOACH - USA 2019			34.4
<i>PICPOUL</i> - BONNY DOON - USA 2019			40

ROSE

<i>PINOT GRIGIO ROSATO</i> , CANTINA DI MONTEFORTE - ITALY 2020	5.8	7.9	22.9
<i>ROSA DEL FRATI</i> , CA DEI FRATI - ITALY 2020			45

SPARKLING

	125ml	Bottle
<i>PROSECCO</i> , CA' DI ALTE	7	33
<i>MOET & CHANDON IMPERIAL BRUT</i>		65
<i>RUINART BRUT ROSE</i>		90