

SMALL PLATES

BUFFALO CHICKEN WINGS 8.75 / 12.25
Blue cheese dip

SZECHUAN BABY BACK RIBS 8.95
Pork ribs, soy glaze, chillies, sesame

BUFFALO CAULIFLOWER (v6) 7.50
Cashew nut cream, lemon zest

CAJUN POPCORN SQUID 9.00
Chilli, spring onion, red-eye mayo

SMASHED AVOCADO TOSTADA (v6) 7.25
Blue corn tortilla, shaved radish, red onion, coriander cress

CHEESEBURGER SPRING ROLLS 7.50
Beef, American cheese, pickles, mustard, Big Mac sauce

HOT SPINACH & ARTICHOKE DIP (v) 7.75
Blue corn tortilla

BURGERS

ALL BURGERS SERVED WITH FRIES OR SALAD

BACON DOUBLE SMASHBURGER 12.50
Grass fed beef patties, crispy bacon, American cheese, caramelized onions, pickles, burger sauce

THE BIG BOSS BURGER 15.50
Grass fed beef patty, smoked beef brisket, American cheese, onion rings, South Carolina sauce, pickled chillies, add bacon for 1.50

HOT CHICKEN BUFFALO SANDWICH 12.75
Buttermilk fried chicken, hot Buffalo sauce, mayo, slaw, pickles

BIG SHRIMPIN BURGER 13.75
Buttermilk fried prawns, red eye mayo, baby gem, tomato, slaw, pickles

VEGAN CHEESEBURGER (v6) 13.25
Moving Mountains patty, vegan gouda, vegan Big Mac sauce, baby gem, crispy onions, pickles

CHEESY SHROOM BURGER (v) 13.00
Panko crumbed portobello and mac 'n' cheese sauce, brie, beetroot, baby spinach, pickled onion, chipotle mayo

BBQ

ALL OUR MEAT IS LIGHTLY CURED & SLOW COOKED OVER AMERICAN HICKORY IN-HOUSE

ST. LOUIS PORK RIBS 16.50
Two St. Louis cut pork ribs, BBQ sauce, chillies, slaw, pickles, fries or salad

HOT SMOKED RIB EYE STEAK 25.00
12oz Ribeye steak, smoked miso butter, slaw, pickles, fries or salad

BRISKET DIP SANDWICH & BACON GRAVY 14.95
Beef brisket roll, Swiss cheese, caramelised onions, mustard mayo, bacon gravy, fries or salad

BEEF SHORT RIB FOR 2 38.00
Beef short rib, brisket mac 'n' cheese, corn ribs with crab butter, iceberg wedge, buttermilk & blue cheese dressing

MAINS

BUTTERMILK FRIED CHICKEN 13.75
Cajun spice rub, coleslaw, fries or salad

CRACK TACOS (v6) 13.50
Panko roasted broccoli, BBQ sauce, iceberg lettuce, avocado, pickled onions, green goddess

CHICKEN CAESAR SALAD 13.25
Grilled chicken, baby gem, sourdough croutons, pickled onions, parmesan, Caesar dressing

SHRIMP TACO SALAD 14.75
Grilled tiger prawns, baby gem, feta, avocado, sun dried tomato, coriander dressing

SERVED IN A TACO BOWL WITH A SIDE OF GUACAMOLE

CHOPPED SALAD (v6) 10.00
Butter lettuce, endive, cucumber, cherry tomatoes, beetroot, green beans, corn, avocado, toasted sesame, lemon dressing

ADD HALLOUMI 3.50 / ADD GRILLED CHICKEN 3.50

SIDES

CORNBREAD WITH HONEY BUTTER 4.00
FRIES 4.00
BUTTERMILK RANCH SALAD 4.50

MAC 'N' CHEESE 4.75
CORN RIBS WITH CHIPOTLE MAYO 4.50
TENDER STEM BROCCOLI 4.50

A discretionary service charge of 12.5% will be added to your bill.

For allergen information please speak to a member of staff.

We cannot guarantee the absence of allergens in our food and drinks, due to being produced in an environment that contains allergens.

BEER

DRAUGHT

CAMDEN HELLS - LAGER - ENGLAND - 4.6%	5.90
BEAVERTOWN NECK OIL - SESSION IPA - ENGLAND - 4.3%	6.20
KONA BIG WAVE - GOLDEN ALE - HAWAII - 4.4%	6.40
GOOSE ISLAND IPA - AMERICAN IPA - AMERICA - 5.9%	6.10
ASAHI - SUPER DRY LAGER - JAPAN - 5.0%	6.10
ORCHARD PIG - APPLE CIDER - ENGLAND - 4.5%	5.60
BROOKLYN PILSNER - PILSNER - AMERICA - 4.6%	6.20

BOTTLES & CANS

MODELO ESPECIAL - MEXICAN LAGER - MEXICO - 4.5%	5.30
KONA BIG WAVE - GOLDEN ALE - HAWAII - 4.4%	5.70
LAGUNITAS IPA - IPA - AMERICA - 6.2%	5.90
MAGIC ROCK DARK ARTS - STOUT - ENGLAND - 6.0%	5.80
ASAHI - SUPER DRY LAGER - JAPAN - 5.0%	5.60
OLD MOUT KIWI & LIME - CIDER - NEW ZEALAND - 4.0%	6.10
LUCKY SAINT - LOW ALCOHOL LAGER - ENGLAND - 0.5%	5.30
BEAVERTOWN LAZER CRUSH - LOW ALCOHOL IPA - UK - 0.3%	5.50

WINE

RED

	175ml	250ml	Bottle
MONASTRELL - MOLINICO LOCO - SPAIN 2020	5.6	7.5	21.8
MERLOT - CA'DI ALTE - ITALY 2018	6.3	8.5	24.6
PINOT NOIR - LES MOUGEOTTES - FRANCE 2020	7.7	10.3	30
RIOJA CRIANZA - EL COTO - SPAIN 2016	8.5	11.4	33
MALBEC - AMALAYA - ARGENTINA 2019	9.3	12.5	36.3
CABERNET SAUVIGNON - FOG MOUNTAIN - USA 2019	10.3	13.8	40
GRENAACHE - LE CIGARE VOLANT - USA 2018			44
PINOT NOIR - DE LOACH - USA 2019			48
ZINFANDEL - SEGHEISIO FAMILY - USA 2018			53

WHITE

MACABEO - MOLINICO LOCO - SPAIN 2020	5.6	7.5	21.8
PINOT GRIGIO - CANTINA DI GAMBELLARA - ITALY 2020	6.5	8.7	25.3
DRY RIESLING - CHATEAU STE MICHELLE - USA 2018	7.3	9.8	28.4
ALVARINHO RESERVA - AZEVEDO - PORTUGAL 2019	8	10.8	31.2
SAUVIGNON BLANC - RIBBONWOOD - NEW ZEALAND 2019	8.8	11.9	34.5
CHARDONNAY - DE LOACH - USA 2019	9.3	12.25	36.3

ORANGE

PINOT BLANC BLEND - PULP FICTION - AUSTRIA 2018			40
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ROSE

PINOT GRIGIO ROSATO - CANTINA DI MONTEFORTE - ITALY 2020	6.3	8.4	24.5
ROSA DEL FRATI - CA DEI FRATI - ITALY 2020			48

SPARKLING

	125ml	Bottle
PROSECCO , CA' DI ALTE SPUMANTE DOC	7.4	37
PROSECCO ROSE' , CA' DI ALTE		39
PIPER-HEIDSIECK NV CUVÉE BRUT	12.5	70
PIPER-HEIDSIECK NV ROSE		90
CHARLES HEIDSIECK BLANC DE BLANCS		115