

LORD WARGRAVE



ALL SMOKE. NO MIRRORS

We're all about authentic London barbecue, with influences from around the world. Our meat is dry-rubbed, smoked in-house, low and slow, over British hickory logs. Our meat and poultry is ethically-sourced, free range, and from local farms wherever possible, and our fish comes from day boats off the south coast of the UK, and is delivered to us daily.

Start your meal with a Barrel Aged Old Fashioned	10.5
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SMALL PLATES

Crispy chicken wings: House BBQ, buffalo, or fire sauce	7.5/14.0
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***FIRE WINGS** not for children or the faint-hearted 6/12 pcs*

Smoked chicken thighs, zhough	7.5
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Corn ribs, smokey butter, red chilli, sesame, corriander (vg)	7.5
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Sticky cauliflower, white & black sesame, red chilli, corriander	7.5
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Halloumi fries, house buffalo sauce, pomegranate, aioli 4 pcs (v)	8.5
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Crispy squid, confit garlic aioli, lemon	9.5
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Dirty fries, smoked pulled pork, BBQ sauce, pickles, cheese	11.5
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add blue cheese sauce. house BBQ sauce or House buffalo sauce. 1.5 each

SALADS

Chicken Caesar Salad, cos lettuce, parmesan, boiled egg, caesar dressing	16
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Feta & pear salad, butternut squash, white & red chicory, beetroot, honey mustard dressing (v)	15
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Beetroot, goat's cheese, walnut, Jerusalem artichoke, balsamic vinaigrette (v)	14
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RIBS

British beef short rib, pickled red chilli	23
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St Louis pork ribs, pickled cucumbers	22
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Hickory smoked baby backs, b&b pickles	21
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The Wargrave Rib Platter: British short rib, St Louis, baby backs, fries, chilli, pickles & slaw	55
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BUNS

All buns include Skin on fries, upgrade to spiced tater tots for £1 - add bacon to any burger + £2

Boston butt bun, pickles & slaw	16.5
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Plant-based burger, jalapeno mayo, tomato relish, shredded lettuce, vegan smoked cheese (vg)	16.5
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Smash burger: double rib & chuck beef patty, double cheese, onion, pickles	16.5
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Lamb burger, crumbled feta, wild rocket, harissa	16.5
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Crispy chicken burger, gochujang mayo, iceberg lettuce	16.5
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Smoked chicken thigh bun, aioli, slaw, pickles & Zhoug	15.5
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Sloppy Bun, 18-hr smoked brisket, slaw, BBQ sauce, applewood smoked cheese, gravy on the side	18
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SIDES

Applewood smoked mac & cheese (v) 6 Spiced tater tots (vg) 6

Skin on fries (vg) 5 Kraut & wholegrain mustard (vg) 3.5 Corn on the cob (v) 6

Mixed cabbage slaw (vg) 3 Mixed leaf salad (vg) 4.5

Our Supply Partners

Rinkoff's Bakery - Brick Lane, supplies our bread & our bespoke Brioche for our burgers. Baking in the capital since 1911. They know what they are doing!
Heanens- As a trusted meat supplier, we source our meat locally wherever possible so that our products are fresh and we further support our local farmers. Select butchers, East London, 'It's all about the meat. You can dress it up how you want, but if the meat isn't perfect, a chef will know, and his customers will know.' This is the mantra from James George, the founder of Select meats. We agree.