

Evening MENU



Smoked BBQ Night / Saturday 18th July / 6:00 - Late

Mains

Smoked Salmon Fillet £25.00

With a lemon & dill crème fraiche (gf) (df)

Slow Cooked Beef Brisket £23.50

With a mustard & spice rub (gf) (df)

Quarter Chicken Breast £18.00

Marinated in Tikka Sauce (df)

Smoked Baked Sweet Potato £16.00

With a bean chilli, soy yoghurt & a tomato coriander salad (gf) (df)

Smoked BBQ Rack of Pork Ribs £27.50

(gf) (df)

Maple & Garlic Pork Belly £18.00

(gf) (df)

All mains are served with 2 sides & 1 sauce

Sides - £2.50

Mac 'n' Cheese

Rosemary Fries

Coleslaw

5-Bean Chilli

Corn on the Cob

Dressed Salad

Garlic Ciabatta

Frikkles

(Battered deep fried pickles)

Sauces - £1.50

Chipotle Mayonnaise

Homemade Chilli Jam

American Mustard

Lemon & Dill Crème Fraiche

Smoked Garlic Aioli

BBQ Sauce

Smoked Pineapple & Sweetcorn Salsa

Combo for 2 or more! - £65.00

Half Rack of Ribs, Brisket, Chicken Tikka, Pork Belly & Half Smoked Salmon Fillet

With a choice of 3 sides & 3 sauces

DF - Dairy Free GF - Gluten Free VE - Vegan VG - Vegetarian

Please inform a member of staff of any food allergies or intolerances before booking a table and ordering. All of our dishes are freshly prepared in our kitchen and although we will do our best to reduce the risk of cross contamination, we cannot guarantee an 'allergen free atmosphere'. We therefore do not accept liability. We advise customers with severe allergies to assess their own level of risk and consume dishes at their own risk.