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TO NIBBLE

The Rib's Bread Basket (V,G,D,SD) With butter, olive oil and balsamic	£5.75
Marinated Olives V (V)	£4.50

STARTERS

Classic Caesar Salad Little Gem lettuce, Gran Levante cheese, croutons and Caesar de With lemon and black pepper tiger prawn with bacon (Cr,G,D,SD) With grilled Cajun chicken and bacon (G,D,SD) With cherry tomatoes and avocado (V,G,D)	ressing £13.00 £12.50 £10.50
Burrito Bowl Salad Dirty rice, salsa and grilled tortilla, topped with your choice of: Pulled pork (Mu,SD,G) Starter £9.50 / Main Smoked aubergine V (V,Mu,SD,Se,G) Starter £9.50 / Main	
Southern Fried Calamari with Cajun Crumb (M,G) With chipotle chilli mayonnaise	£9.50
Oven Baked Camembert (for two to share) (V,G,D) With chipotle chilli jam, fresh Padrón peppers and garlic bread	£17.50
The Rib's Hot Wings (G,S,Se,SD,D) Marinated and smoked, with sweet honey and chilli glaze, lemor Levante crumb	£7.95 n Gran
Creole Spiced Homemade Tortilla Chips \mathbb{V} (V,G,SD) Roasted garlic mayonnaise and chilli jam	£6.50
Homemade Soup of the Day (V) With artisan bread and butter (V,G,D) or gluten free bread with spread (V,S,E)	£6.25

FROM THE SMOKER

Welsh Lamb Rib Chop (SD,G,S,Se,Mu) £30.00 Smoked with hickory wood and herbs, marinated with our special blend of spices and chipotle chilli jam, served with house fries and slaw

House Smoked Pork Ribs (Mu) Half Rack £16.50 / Whole Rack £26.50 Slow smoked with hickory wood and finished with a sticky bourbon and coffee glaze, served with house fries and slaw

Slow Cooked Beef Ribs (SD,Mu)	£24.00
Dry rubbed and slow smoked with hickory wood, finished with	The Rib's
BBQ sauce, served with house fries and slaw	

Smoked Half Chicken (D,SD) £22.00 Hot smoked with The Rib's own spice mix, served with creamed potato, gravy and sautéed greens

St Louis Style Smoked Pork Belly (SD,Mu) £22.00 Served on the bone with The Rib's potato salad, house fries, vine tomatoes, grilled Padrón peppers and shallots

Smoked Celeriac V (V,C,SD) £17.00 Smoked with hickory wood and herbs, served with house fries and BBQ sauce, vine tomatoes, grilled Padrón peppers and shallots

GRILLS

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The Rib's Signature Mixed Grill (for two to share) (SD,G,S,Mu,Se) Smoked half chicken, half rack of smoked pork ribs, lamb ril beef kofta kebab, served with The Rib's BBQ sauce, house fiv vine tomatoes, grilled Padrón peppers and shallots	
House Smoked British Sirloin Steak 8oz (SD,Mu) Smoked with hickory wood and herbs, served with house fr tomatoes, grilled Padrón peppers and shallots	£30.00 ies, vine
House Smoked British Rump Steak 10oz (SD,Mu) Smoked with hickory wood and herbs, served with house fr tomatoes, grilled Padrón peppers and shallots	£26.00 ies, vine
House Smoked Cod (F,Mu) Marinated with fennel and coriander rub, served with sweet wedges, fennel slaw and chipotle chilli mayonnaise	£22.00 potato

BURGERS

The Rib's House Burger (G,D,SD,Mu) Topped with smoked cheddar, gherkin, burger relish, lettuce, and onion, served with house fries and slaw	£16.50 tomato
Panko Crumbed Chicken Burger (G,S,E,Mu,SD) Topped with ancho chilli pineapple salsa, lettuce, tomato and served with house fries and slaw	£16.50 d onion,
Pulled Pork Burger (G,Se,Mu,SD) Cajun pork patty, topped with pulled pork, sticky BBQ sauce, pickles, tomato and onion, served with house fries and slaw	£16.50 lettuce,
Vegan Burger V (V,G,S,Mu)	£16.50
Topped with vegan smoked cheddar, tomato relish, chipotle mayonnaise and lettuce, served with house fries and slaw	
Topped with vegan smoked cheddar, tomato relish, chipotle	L &
Topped with vegan smoked cheddar, tomato relish, chipotle mayonnaise and lettuce, served with house fries and slaw	£9.00
Topped with vegan smoked cheddar, tomato relish, chipotle mayonnaise and lettuce, served with house fries and slaw A D D T O Y O U R G R I L B U R G E R Garlic and Chilli Marinated Shrimps (Cr,D)	

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

V Vegan, (V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.

SIDES & SAUCES

£4.00
£4.50
£3.50
£4.50
£3.00
£6.00
£4.50
£3.00

DESSERTS

Southern Comfort Crème Brûlée (V,G,D,E) Orange shortbread	£8.50
Strawberry Daiquiri Sundae (V,D,E) Strawberry ice cream, daiquiri syrup, whipped cream, meringue fresh strawberries	£7.50 and
Warm Belgian Waffle (V,G,S,D,E) Chocolate sauce, smoked rum and raisin ice cream	£7.50
Sticky Toffee Pudding (V,D,E) Hot butterscotch sauce, vanilla ice cream and custard	£7.00
Roasted Pineapple Carpaccio $\mathbb V$ (V) Chilli syrup and coconut sorbet	£6.50

Welsh Cheese Board (V,D,G,C) £12.50 Perl Wen Caws Organic, Caerphilly Cheese, Perl Las Blue, Applewood Smoked Cheddar with Paprika, served with spiced pear and grape chutney, celery, grapes and a selection of cheese biscuits