

## Group Menu

For parties of 9 or more  
Dinner, bed & breakfast packages include a **£30** per person allowance for dinner, orders over this value will be charged as taken

### TO NIBBLE

- The Rib's Bread Basket (V,W,B)

Welsh butter (V,D) or spread (V)

£5.75
- Creole Spiced Homemade Tortilla Chips (V,W,SD)

Garlic mayonnaise and chilli jam

£5.50

### STARTERS

- Vegetarian Cobb Salad 🌿 (V,S,SD)

Gem lettuce, plum tomatoes, avocado, crispy chickpeas and plant-based cheese, topped with pulled BBQ plant-based strips and ranch dressing

£12.50
- Southern Fried Calamari and Prawns (M,CR)

Smoked paprika and lime mayonnaise

£9.50
- Classic Caesar Salad (V,W,B,D)

Little gem lettuce, Gran Levante cheese, Caesar dressing and croutons

£9.50
- With Cajun Chicken and Smoked Streaky Bacon (SD)

£13.50
- Add To Your Salad:

Half an Avocado 🌿 (V)

£2.50
- The Rib's Hot Wings

Marinated and smoked, coated in hot sauce

£9.00
- Buttermilk Fried Chicken Thighs (D,E,W,MU)

Coronation mayonnaise, hot honey

£9.00

### FROM THE SMOKER

- House Smoked Pork Ribs (SD)

Half Rack **£16.50** | Whole Rack **£26.50**

Slow smoked with hickory wood and finished with a sticky BBQ glaze, served with house fries and slaw

£27.50
- Slow Cooked Beef Rib (SD)

Dry rubbed and slow smoked with hickory wood, finished with The Rib's BBQ sauce, served with house fries and slaw

£27.50
- Hickory Smoked Vegetarian Loaf 🌿 (V,W,S,SD)

House fries, vine tomatoes, Padrón peppers and pickled shallot salad

£22.00

### BURGERS

- The Rib House Beef Burger 8oz (W,D,SD)

Chuck steak burger in a pretzel bun, topped with Applewood smoked cheese, smoked streaky bacon, Welsh tomato chutney, pickled red onion, lettuce and tomato, served with house fries and slaw

£22.00
- British Venison Burger 8oz (W,D,SD)

On a pretzel bun, topped with Applewood smoked cheese, smoked streaky bacon, Welsh tomato chutney, pickled red onion, lettuce and tomato, served with house fries and slaw

£22.00
- Buttermilk Chicken Burger (W,D,E,SD)

On a pretzel bun, with Applewood smoked cheese, smoked streaky bacon, Sriracha mayonnaise, pickled red onion, lettuce and tomato, served with house fries and slaw

£20.00
- Vegetarian Burger 🌿 (V,W,S,SD)

On a sourdough bun, topped with plant-based cheese, Welsh tomato chutney, pickled red onion, lettuce and tomato, served with house fries and slaw

£20.00

### GRILLS

- British Sirloin Steak 8oz (SD)

Herb confit tomato, pickled shallot salad, served with house fries

£36.00
- British Rib Eye Steak 9oz (SD)

Herb confit tomato, pickled shallot salad, served with house fries

£34.00
- Lamb Rump 8oz (SD)

Herb confit tomato, pickled shallot salad, chimichurri, served with house fries

£30.00
- Roasted Sea Bream (F,SD)

Herb crushed potatoes, cherry tomato salad, samphire

£25.00
- Harissa Marinated Spatchcock Chicken (D,SD)

Herb confit tomato, pickled shallot salad, served with house fries

£24.00

### ADD TO YOUR BURGER & GRILL

- King Prawns with Garlic, Chilli and Herbs (Cr,D)

£9.75

### SIDES & SAUCES

- Cheesy Garlic Ciabatta Bread (V,W,D)

£7.50
- Loaded Fries (V,MU,D,SD)

Topped with coronation mayonnaise, mozzarella, pickled red onion and jalapenos

£7.50
- Garlic Ciabatta Bread 🌿 (V,W)

£6.00
- Flame Grilled Padrón Peppers 🌿 (V)

£5.00
- Tenderstem Broccoli with Hot Honey (V)

£4.75
- House Fries with The Rib's Own Seasoning (V)

£4.50
- The Rib's Onion Rings (V,SD)

£4.50
- Peppercorn Sauce (D,SD)

£4.50
- Chimichurri Sauce 🌿 (V,SD)

£4.50

### DESSERTS

- New York Style Baked Cheesecake (V,D,E,SD,H)

Pickled strawberries, strawberry and elderflower sauce, dukkah crumb

£8.50
- Rhubarb and Custard Sundae (V,D,W,E)

Clotted cream ice cream, sable biscuit

£7.50
- Chocolate Orange Tart 🌿 (V,S)

Dairy free vanilla ice cream

£7.00
- Sticky Toffee Pudding (V,D,E)

Caramel sauce, honeycomb ice cream

£7.00
- Welsh Cheese Board (V,R,W,B,D,C)

Perl Wen, Caerphilly, Perl Las Blue and Black Bomber, with spiced pear chutney, celery, grapes and cheese biscuits

£12.50

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.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat  
Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts  
Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds,  
(S) Soya, (SD) Sulphur dioxide  
Lifestyle: 🌿 Plant-based, (V) Vegetarian