

BRUNCH MENU



£60 PER PERSON

INCLUDES 90 MINUTES OF FREE-FLOWING PROSECCO,
SELECTED COCKTAILS, BEER, HOUSE WINE, AND SOFT DRINKS.



TEXAS NIBBLES

CORN NACHOS

WELSH TOMATO CHUTNEY, SOUR CREAM, CHEESE, GUACAMOLE (V, D)

MOZZARELLA STICKS (V, W, D)



SMOKEHOUSE SHARING PLATTER

HOUSE-SMOKED PORK RIBS

HOUSE-SMOKED CHICKEN WINGS

CORN ON THE COB (V)

SLAW (V)

SEASONED FRIES (V)

SMOKY BBQ BEANS (V)

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, Vegetarian



SMOKEHOUSE SATURDAYS

*The Original
Country Brunch*



THE RIB
SMOKEHOUSE AND GRILL