



FESTIVE SMOKEHOUSE SATURDAY

*The Original
Country Brunch*

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

£60 PER PERSON



T H E R I B
SMOKEHOUSE AND GRILL

FESTIVE BRUNCH MENU

TEXAS NIBBLES

CORN NACHOS

SOUR CREAM, CRANBERRY SAUCE (V,D)

TRUFFLE & CHEESE ARANCINI (V,W,D)

SMOKEHOUSE SHARING PLATTER

SOUTHERN STYLE PLATTER

SLOW COOKED BEEF BRISKET, SMOKED SAUSAGE, BURNT END LOADED
MASH, CAJUN SPROUTS WITH BACON, CORN ON COB AND GRAVY (D,SD)

SOUTHERN STYLE PLANT-BASED PLATTER 🌱

HOUSE RUB ROASTED CAULIFLOWER, PLANT-BASED SAUSAGE, BBQ GLAZED
PLANT-BASED STRIPS, LOADED MASH, CAJUN SPROUTS, CORN ON COB AND
PLANT-BASED GRAVY (V,S,SD)

BEST DARN TOOTIN' DESSERTS

COOKIES & CREAM CHEESECAKE (V,W,S,D,E)

JAMMIE DODGER BLONDIE (V,W,S,D,E,SD)

CARROT CAKE (V,W,N,D,E)

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