

TO NIBBLE

THE RIB'S BREAD BASKET (V,W,B)	£5.75
With Welsh butter (V,D) or spread (V)	
CREOLE SPICED HOMEMADE TORTILLA CHIPS	£5.50
Garlic mayonnaise and chilli jam (V,W,SD)	
MARINATED OLIVES (V)	£4.75

STARTERS

SLOW COOKED BEEF BRISKET CROQUETTES	£10.00
Black garlic mayonnaise (W,E,SD)	
SOUTHERN FRIED CALAMARI & PRAWNS	£9.50
'Nduja mayonnaise (M,CR,SD)	
SMOKED BEETROOT & CHARRED GOAT'S CHEESE	£9.50
Mixed leaves, lemon dressing (V,D,SD)	
CLASSIC CAESAR SALAD	£9.50
Little gem lettuce, Gran Levante cheese, Caesar dressing and croutons (V,W,B,D) Dairy free option available	
WITH CAJUN CHICKEN & BACON (SD)	£13.50
ADD HALF AN AVOCADO (V)	£2.50
THE RIB'S HOT WINGS	£9.50
Marinated and smoked, with chipotle, crispy onions and coriander (W)	
SMOKED BUTTERMILK FRIED CHICKEN THIGHS	£9.00
Truffle mayonnaise, hot honey, crispy chicken skin (D,E,W)	
SOUP OF THE DAY (V)	£7.50
With artisan bread (V,W,B) and Welsh butter (V,D), or gluten free bread with spread (V,S,E)	

BURGERS

THE RIB'S HOUSE BEEF BURGER 8OZ	£22.00
Chuck steak burger in a pretzel bun, topped with cheese, red onion, gem lettuce, crispy onions, pickles and mustard, served with house fries and slaw (W,D,MU,SD)	
SMOKED BUTTERMILK CHICKEN THIGH BURGER	£20.00
On a pretzel bun, topped with Sriracha mayonnaise, gem lettuce, pickles, hot honey and crispy onions, served with house fries and slaw (W,D,E)	
PLANT-BASED BURGER	£20.00
On a pretzel bun, topped with dairy free cheese, Sriracha mayonnaise, gem lettuce, pickles and crispy onions, served with house fries and slaw (V,W,S)	

FROM THE SMOKER

TEXAS PLATTER (FOR TWO TO SHARE)

£68.00

Oak smoked beef brisket (SD), St Louis style smoked pork ribs (SD), grilled Lebanese spiced chicken skewer, smoky spiced BBQ beef and pork sausage (SD), served with BBQ sauce (V,SD), corn ribs (V,D), slaw (V), dill pickles (V), onion rings (V,SD) and house fries (V)

HOUSE SMOKED PORK RIBS (SD)

HALF RACK £20.00 | WHOLE RACK £28.50

Slow smoked with hickory wood and finished with your choice of:

Sticky BBQ glaze, house fries and slaw (SD)

Soy & sesame, house fries and slaw (S,SE)

Maple syrup, house fries and slaw

SLOW COOKED OX CHEEK (SD)

£26.50

Dry rubbed and slow smoked with hickory wood, finished with bourbon honey glaze, served with house fries and slaw

HICKORY SMOKED CAULIFLOWER STEAK

£22.00

Cauliflower purée, grilled leek, smoked beetroot, blackened cauliflower dressing (V,SD)

GRILLS

GRILLED WELSH RIB EYE STEAK 8OZ

£36.00

Herb confit tomato, pickled shallot salad, served with chunky chips (SD)

GRILLED SIRLOIN STEAK 8OZ

£35.00

Herb confit tomato, pickled shallot salad, served with chunky chips (SD)

GRILLED LAMB RUMP 8OZ

£33.00

Butterbean, pea and chilli fricassee, Moorish yoghurt, house fries (D,SD)

ROASTED COD

£25.00

Yeasted cauliflower, grilled leek, smoked beetroot, blackened cauliflower dressing (F,SD)

LEBANESE SPICED CHICKEN SKEWER FLATBREAD

£27.00

Pickles, salad, yoghurt sauce, served with house fries (W,D,SD)

GRILLED PORTERHOUSE STEAK 1KG | £98.00

(FOR TWO TO SHARE)

Herb confit tomato, pickled shallot salad, served with chunky chips and your choice of two sauces from our selection (SD)

SIDES & SAUCES

CHEESY CIABATTA GARLIC BREAD (V,W,D)

£7.50

CIABATTA GARLIC BREAD (V,W)

£6.00

FIRE ROASTED HERITAGE CARROT WITH GARLIC AIOLI, TOASTED PISTACHIOS & SMOKED PAPRIKA OIL (V,PS)

£5.25

TENDERSTEM BROCCOLI WITH HOT HONEY (V)

£5.25

FIRE ROASTED SWEETHEART CABBAGE WITH PINENUT DRESSING (V,SD)

£5.25

THE RIB'S SEASONED HOUSE FRIES (V)

£4.50

CHUNKY CHIPS (V)

£4.50

THE RIB'S ONION RINGS (V,SD)

£4.50

PEPPERCORN SAUCE (D,SD)

£4.50

CHIMICHURRI SAUCE (V,SD)

£4.50

BÉARNAISE SAUCE (V,D,E)

£4.50

BONE MARROW BUTTER (D)

£4.50





T H E R I B

SMOKEHOUSE AND GRILL

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