

TO NIBBLE

THE RIB'S BREAD BASKET 🍃 (V,W,B) **£5.75**
With Welsh butter (V,D) or spread 🍃 (V)

**CREOLE SPICED HOMAEMADE
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)

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**

**SMOKED BEETROOT &
CHARRED GOAT'S CHEESE** **£9.50**
Mixed leaves, lemon dressing (V,D,SD)

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)

À LA CARTE MENU

FROM THE SMOKER

TEXAS PLATTER **£68.00**
(FOR TWO TO SHARE)
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)

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

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

**HICKORY SMOKED
CAULIFLOWER STEAK** 🍃 **£22.00**
Cauliflower purée, grilled leek, smoked
beetroot, blackened cauliflower dressing (V,SD)

GRILLS

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)

GRILLED WELSH RIB EYE STEAK 8OZ **£36.00**
Herb confit tomato, pickled shallot salad,
with chunky chips (SD)

GRILLED SIRLOIN STEAK 8OZ **£35.00**
Herb confit tomato, pickled shallot salad,
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**
Cauliflower, grilled leek, smoked beetroot,
blackened cauliflower dressing (F,SD)

**LEBANESE SPICED CHICKEN
SKEWER FLATBREAD** **£27.00**
Pickles, salad, yoghurt sauce,
with house fries (W,D,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**

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)

DESSERTS

**SALTED CARAMEL BAKED
CHEESECAKE** **£8.50**
Toffee mousse, chocolate crumb
(V,S,D,E)

**WHITE CHOCOLATE
& CHERRY BAKEWELL SUNDAE** **£7.50**
White chocolate ice cream,
sable biscuit (V,D,W,E,A,S)

**PLANT-BASED APPLE, PLUM
& BLACKBERRY CRUMBLE** 🍃 **£7.00**
Dairy free vanilla ice cream (V,W,S)

CHOCOLATE TART **£7.50**
Banoffee ice cream, hazelnut brittle
(V,S,D,E,H,W,O)

STICKY TOFFEE PUDDING **£7.00**
Caramel sauce, honeycomb
ice cream (V,D,E)

WELSH CHEESE BOARD **£12.50**
Perl Wen, Caerphilly, Perl Las
Blue and Snowdonia Black Bomber,
with spiced pear chutney, celery,
grapes and cheese biscuits (V,R,W,B,D,C)



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