



THE RIB

SMOKEHOUSE & GRILL

AFTERNOON TEA
Vegetarian Menu

AFTERNOON TEA

SMOKEHOUSE SAVOURIES

PLANT-BASED BURGER SLIDER 🍃

Lettuce, Sriracha mayonnaise *(V,W,S)*

PULLED PLANT-BASED BBQ STRIPS SLIDER 🍃

Pickled red cabbage, BBQ sauce *(V,W,S,SD)*

KATSU CAULIFLOWER

Coronation mayonnaise, mixed leaves, crispy onion *(V,W,MU,E)*

GRILLED MARINATED HALLOUMI

Spicy tomato relish *(V,W,D,SD)*

FRESHLY BAKED SCONE

FRUIT SCONE *(V,W,D)*

Clotted cream *(V,D)* and jam *(V)*

SWEET TREATS

COOKIES AND CREAM CHEESECAKE WEDGE

(V,W,S,D,E)

JAMMIE DODGER BLONDIE

(V,W,S,D,E,SD)

Includes your choice from our speciality tea selection
or freshly brewed coffee

£28 per person (Saturday)

Add a glass of prosecco 125ml **£7.95**

Add a glass of champagne 125ml **£15.40**

Add a bottle of Laurent-Perrier Brut Champagne **£71.95**

SPECIALITY TEA SELECTION

PEPPERMINT

Peppermint leaves,
naturally caffeine free

*An invigorating and refreshing tea.
Perfect on the palate with an exquisite
mint aroma*

MIXED FRUIT BERRY

Hibiscus, apple, rosehip, spearmint,
cranberry, strawberry, raspberry,
naturally caffeine free

*Renowned for its refreshing and
invigorating qualities, this taste sensation
is an infusion that sings of summer
berries*

EARL GREY

Black tea, bergamot oil

*High-quality leaves perfectly complement
the fragrant and aromatic bergamot oil
making a truly flavourful cup of tea*

LEMON AND GINGER

Ginger, lemongrass, lemon zest,
liquorice root, spearmint,
naturally caffeine free

*Zingy lemon and warming ginger, known
for their calming and purifying qualities,
with the fragrant notes of liquorice and
spearmint Contains liquorice – people
with hypertension should avoid
excessive consumption*

PURE GREEN TEA

*A light fresh blend with all the joys of spring,
a full bodied yet well balanced cup*

CRANBERRY AND RASPBERRY

*The deep-red colour and zing of cranberries
help make this infusion crisp and refreshing,
while the raspberry notes bring a touch of
sweetness to this mouth-watering blend*



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