# GROUP MENU

FOR PARTIES OF 9 OR MORE

## TO NIBBLE

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

**MARINATED OLIVES** *(V)* **£4.75**

## STARTERS

**THE RIB'S HOT WINGS** **£9.50**
Marinated and smoked, with Korean BBQ sauce, lime and chilli *(W,S,SE)*

**SOUTHERN FRIED CALAMARI & PRAWNS** **£9.50**
Cajun tartare sauce *(M,CR,SD)*

**SOUP OF THE DAY** *(V)* **£7.50**
With Artisan bread *(V,W,R,SP)* and Welsh butter *(V,D)* or gluten free bread with spread *(V,S,E)*

**BUTTERMILK & PANKO BREADED FRIED CHICKEN TENDERS** **£10.00**
Gochujang mayonnaise *(D,E,W,SD,S)*

**JALAPEÑO CREAM CHEESE POPPERS** **£8.50**
Pickled red onion *(V,W,D,SD)*

**CLASSIC CAESAR SALAD** **£9.50**
Little gem lettuce, Gran Levante cheese, Caesar dressing and croutons *(V,W,SP,R,B,S,D)*

**WITH CAJUN CHICKEN& BACON** *(SD)* **£13.50**

**ADD HALF AN AVOCADO** *(V)* **£2.50**

## FROM THE SMOKER

**HOUSE SMOKED PORK RIBS**
**HALF RACK** **£18.50**
**WHOLE RACK** **£28.50**
Slow smoked with hickory wood and finished with your choice of:
Sticky BBQ glaze, house fries and pit beans *(SD,MU)*
Bourbon and honey glaze, house fries and pit beans *(SD,MU)*

**SMOKED & ROASTED BUTTERNUT SQUASH** **£22.00**
Coconut curry sauce, dahl croquette, tamarind and lime yoghurt, toasted coconut *(V,SD,W,S)*

## GRILLS

**GRILLED RIB EYE STEAK 8OZ** **£36.00**
Herb confit tomato, field mushroom, with chunky chips *(SD)*

**GRILLED SIRLOIN STEAK 8OZ** **£36.00**
Herb confit tomato, field mushroom, with chunky chips *(SD)*

**OPEN PERI PERI CHICKEN FLATBREAD** **£27.00**
Pickled red onion salad, citrus yoghurt, with house fries *(W,D,SD)*

**MISO GINGER SALMON FILLET** **£25.00**
Chilli and garlic fried polenta, Asian salad, crispy noodles and seaweed *(W,S,F,SE,E)*

## SIDES & SAUCES

**Cheesy Ciabatta Garlic Bread** *(V,W,D)* **£7.50**

**Ciabatta Garlic Bread** *(V,W)* **£6.00**

**Fire Roasted Tenderstem Broccoli**
With almonds, lemon and chilli oil *(V,SE,S,W)* **£6.75**

**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**

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

## BURGERS

**THE RIB'S HOUSE BEEF BURGER 8OZ** **£22.00**
Chuck steak burger on a brioche bun, topped with smoked Applewood cheese, lettuce, smoked bacon, tomato relish, served with house fries *(W,SP,D,E,SD)*

**GRILLED PERI PERI CHICKEN BURGER** **£20.00**
On a brioche bun, topped with rocket leaves and citrus mayonnaise, served with house fries *(W,SP,D,E,SD)*

**PLANT-BASED BURGER** **£20.00**
On a pretzel bun, topped with rocket leaves, citrus mayonnaise and plant-based smoked Applewood cheese, served with house fries *(V,W,S)*

## DESSERTS

**RASPBERRY & VANILLA CHEESECAKE** **£8.50**
White chocolate ice cream, oat crumb *(W,S,D,E,O)*

**LOADED WHITE CHOCOLATE COOKIE DOUGH** **£8.00**
Topped with fresh banana, dulce de leche, banoffee ice cream *(V,W,O,S,D)*

**PLANT-BASED CHOCOLATE BROWNIE** **£7.50**
Red cherry sorbet *(V,S)*

**STICKY TOFFEE PUDDING** **£7.00**
Butterscotch sauce, topped with glazed pecans and honeycomb ice cream *(V,W,D,E,PN)*

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