



THE RIB

SMOKEHOUSE AND GRILL

TO NIBBLE

The Rib's Bread Basket (V,G,D,SD) With butter and balsamic	£5.00
Marinated Olives (V)	£4.50

STARTERS

Homemade Soup of the Day (V) With artisan bread and butter (V,G,D) or gluten free bread and spread (V,S,E)	£6.25
Creole Spiced Homemade Tortilla Chips (V,G,E,SD) Roasted garlic mayonnaise and chilli jam	£6.50
Smoked Pork Ribs Deep fried and tossed in spicy Sriracha	£8.50
Burratta (V,G,D,N,S) Roasted beetroot , parsnip crisp and walnut gremolata	£7.50
Shrimp Caesar Salad (Cr,G,E,D) Marinated shrimps with Little Gem lettuce, bacon, Gran Levante cheese, croutons and Caesar dressing	£10.50
Vegetarian Caesar Salad (V,G,D,E) Little Gem lettuce, croutons, Caesar dressing	£8.00
Korean Crispy Smoked Chicken Wings (G,S,SE,SD) Sesame seeds, spring onion and sticky soy dressing	£7.50
Smoked Duck Croquette (G,S,SE,E,SD) Spiced plum ketchup and pickles	£8.50
Salt and Pepper Squid (M,E) Black truffle mayonnaise, lemon	£8.00
Wholefood Fajita Salad (V,G,Mu,SD) Cauliflower rice, avocado, tomato, charred corn, crispy fajita strips, tomato salsa, lime and cilantro dressing	£8.50

FROM THE SMOKER

House Smoked Pork Ribs (E,SD,Mu) Slow smoked with hickory wood and finished with a sticky bourbon and coffee glaze, served with house fries and slaw	Full Rack £26.00 Half Rack £16.50
Hot Smoked Welsh Lamb Rib Rack (E,SD,Mu) Smoked with hickory wood and herbs and marinated with our special blend rub finished with chipotle chilli, served with house fries and slaw	£33.00
St Louis Style Beef Rib (E,SD,Mu) Dry rubbed and slow smoked with hickory wood, finished with The Rib's BBQ sauce, served with house fries and slaw	£24.00
Hot Smoked Half Chicken (SD,E,Mu) Smoked with our own special spice blend and finished with The Rib's BBQ sauce, served with house fries and slaw	£22.00
Smoked Cauliflower Steak (V,E,G,S,Mu,SD) Creole herb crust, tomato salsa, served with house salad	£17.00

GRILLS

House Smoked British Rump Steak 10oz (SD) Cold smoked with hickory wood and herbs, marinated with our special aromatic seasoning, served with house fries and vine tomatoes	£24.00
House Smoked British Sirloin Steak 8oz (SD) Cold smoked with hickory wood and herbs, marinated with our special aromatic seasoning, served with house fries and vine tomatoes	£28.50
House Smoked Mixed Grill Platter (For Two to Share) (E,G,SD,Mu) Half a hot smoked chicken, half a rack of pork ribs, beef burger, lamb kofta and hot smoked spicy sausage, served with The Rib's BBQ sauce, house fries and slaw	£46.00

ADD TO YOUR GRILL

Garlic and Chilli Marinated Shrimps (Cr,D) Sautéed in herb butter	£9.00
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BURGERS

Chargrilled Chicken Burger (G,S,D,E,Mu,SD) Topped with ancho chilli pineapple salsa, lettuce, tomato and onion, served with house fries and slaw	£16.50
The Rib's House Burger (G,S,D,E,SD,Mu) Topped with smoked Cheddar, gherkin, crispy bacon, burger relish, lettuce, tomato and onion, served with house fries and slaw	£17.00
Smoked Brisket Burger (G,S,D,E,SD,Mu) Topped with smoked Cheddar, gherkin, burger relish, lettuce, tomato and onion, served with onion gravy, house fries and slaw	£17.00
Juicy Plant-Based Vegan Burger (V,G,S,SD) On a pretzel roll, topped with vegan cheese, gherkin, burger relish, lettuce, tomato and onion, served with house fries	£16.50
Southern Fried Mac 'n' Cheese Burger with Crispy Onion Fritter (V,G,S,D,E,SD,Mu) Topped with gherkin, burger relish, lettuce, tomato and onion, served with house fries and slaw	£16.50

FROM THE SEA

Roasted Salmon Fillet (F,G,S,SE,SD) Sesame and soy, marinated vegetable salad, pickled radish and Edamame beans	£24.00
Blackend Cajun Swordfish Steak (F,N,G,E,C) Apple and grape Waldorf salad, crispy potato skins, Creole taco crumbs	£24.00

SIDES & SAUCES

House Fries (V,Mu)	£3.50
Sweet Potato Fries (V,Mu)	£4.50
Onion Rings (V,G)	£3.00
Cajun Cauliflower Rice (V)	£3.50
Beans and Bacon (SD)	£4.50
House Salad (V)	£3.00
Truffle Mac 'n' Cheese (V,D,G,S)	£4.00
Freshly Baked Garlic Bread (V,D,G)	£5.50
Peppercorn Sauce (D,SD)	£3.50
The Rib's House BBQ Sauce (V,SD)	£3.00
Cajun Béarnaise Sauce (V,G,D,E,Mu)	£3.50
Chimichurri (V,SD)	£3.00

DESSERTS

Biscoff Cheesecake (V,G,S,D) White chocolate and salted pretzel	£8.50
Warm Churros (V,G,S,D) Chocolate sauce, saffron chilli and honey syrup, caramel sauce	£8.50
Sticky Toffee Pudding (V,D,E,S) Hot butterscotch sauce and honeycomb ice cream	£7.00
Black Cherry and Chocolate Brownie Sundae (V,G,S,D,E) Vanilla ice cream, chocolate sauce	£7.50
Fresh Fruit Salad (V) With raspberry sorbet	£6.50
Welsh Cheese Board (V,D,G,C) Perl Wen Caws Organic, Caerphilly, Perl Las Blue and Applewood Smoked Cheddar with paprika, served with spiced pear and grape chutney, celery, grapes and a selection of cheese biscuits	£11.00

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.

(V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.