# LORD WARGRAVE



We pride ourselves on our local high-quality produce & cooking. We ethically source our dry rubbed meat which is smoked in-house - low and slow - giving it extraordinary taste. Independent family-run butcher HG Walter supply all of our meat from British & Irish farms. Our Hereford breed beef is reared in county Wexford, Ireland & aged for 28 days in a Himalayan salt chamber

#### SMALL PLATES & SALAD

Wargrave chicken wings: House BBQ / Buffalo / Killer (not for the faint hearted)	10.5
Burrata, pesto rosso, rocket & tomato salad, toasted sourdough	12.0
Loaded nachos, Cheddar cheese, tomato salsa, guacamole, soured cream, jalapeños (v)	12.0
Smoked bone marrow, toasted sourdough, salad	10.0
Smoked chicken thighs, blue cheese sauce, spring onions, chilli	9.5
Corn ribs, smokey butter, red chilli (v)	8.5
Caesar salad: chicken supreme, lettuce, Parmesan, boiled egg, Caesar dressing, croutons	17.0
Summer salad: tomato, cucumber, feta, olives, EVO oil, lemon (v)	15.0

#### FROM THE SMOKER

Our pride and joy, the back-bone of our kitchen. Our smokers work around the clock, slow cooking our premium British meats to perfection to give you the ultimate smokehouse experience. All our ribs are glazed with our house-made BBQ sauce.

British beef short rib, pickled red chilli	29.5
St. Louis pork belly rib, pickled cucumbers	18.0
Hickory-smoked baby back pork ribs, pickled cucumbers	18.0
Loaded mac & cheese, Texas-style BBQ pulled pork, buffalo sauce, blue cheese sauce, spring onion, chilli	14.5
Dirty fries, Texas-style BBQ pulled pork, pickles, Applewood smoked Cheddar - upgrade to pulled brisket +4	13.5

### TO SHARE

The Wargrave platter: Beef short rib, St. Louis pork, baby backs, jalapeño & Cheddar stuffed frankfurter, fries,	67.0
pickled chilli & cucumber, slaw	

Whole smoked chicken: Cuts served off the bone, wings as they come, fries, blue cheese coleslaw 35.0

## B U N S - all served with fries

Smash burger: double smash patty, American cheese, pickles, Wargrave burger sauce	19.0
Boston butt bun: Texas-style BBQ pulled pork shoulder, pickles, slaw	18.0
Smoked chicken thigh bun, slaw, pickles, blue cheese sauce	18.0
Plant-based burger, jalapeño mayo, tomato salsa, shredded lettuce, vegan smoked cheese (vg)	15.0

SIDES		SAUCES	
Truffle Parmesan fries (v)	9.0	House BBQ	1.5
Caesar salad	7.5	Buffalo	1.5
Applewood smoked mac & cheese (v)	7.0	Killer (not for the faint hearted)	1.5
Spiced tater tots (vg)	7.0	Smokey chipotle mayo	1.5
Skin-on fries (vg)	5.5	Blue cheese	1.5
Mixed cabbage slaw (vg)	5.0		
Padrón peppers (v)	7.5		
Blue cheese coleslaw (v)	7.5		

