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 & 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

Start with our St Nick Old Fashioned, smoked at the table.			14.0
SMALL PLATES & SALAD			
Wargrave chicken wings, your choice of sauce: House BBQ / Buffalo / Killer (not for the faint-hearted)			10.5
Loaded nachos, cheddar, tomato salsa, guacamole, soured cream, jalapeños (v)			12.0
Smoked bone marrow, toasted sourdough, pickled red onion, pickled chillies & cucumber Smoked chicken thighs, blue cheese sauce, spring onions, pickled chillies Crispy cauliflower, sriracha mayo, crispy shallots, chives (vg) Corn ribs, smokey butter, spring onions, pickled chillies (v) Caesar salad: chicken supreme, lettuce, Grana Padano, boiled egg, Caesar dressing, croutons Smoked beetroot & goat's cheese salad, rocket, candied walnuts, balsamic glaze			10.0
			9.5
			9.0
			8.5
			17.0
			15.0
FROM THE SMOKER			
		ork around the clock, slow-cooking our premium British ce. All our ribs are glazed with our house-made BBQ sauce.	
British beef short rib, pickled red chillies			29.5
British beef baby back ribs, pickled red chillies & cucumbers			24.0
St. Louis pork belly rib, pickled cucumbers			20.0
Hickory-smoked baby back pork ribs, pickled cucumbers			20.0
Loaded mac & cheese, Texas-style BBQ pulled pork, buffalo sauce, blue cheese sauce, spring onion, chillies			14.5
Dirty fries, Texas-style BBQ pulled pork, cheddar, spring onion, pickled chillies & cucumbers			14.5
TO SHARE The Wargrave platter: beef short rib, St. Louis pork, pork baby backs, fries, pickled chillies & cucumbers, slaw Smoked corn-fed whole chicken, fries, blue cheese coleslaw			72.0 37.0
B U N S - all served with fries - upgrade to spice	d tater tots for 1	.o, or Grana Padano truffle fries for 3.5	
Smash burger: double smash patty, American	cheese, onion	s, pickles, Wargrave burger sauce	19.0
Boston butt bun: Texas-style BBQ pulled pork shoulder, pickles, slaw			18.0
Smoked chicken thigh bun, pickles, slaw, blue cheese sauce			18.0
Plant-based burger, jalapeño mayo, tomato sa	lsa, shredded	lettuce, vegan smoked cheese (vg)	16.5
SIDES		SAUCES	
Truffle fries, Grana Padano (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
Apple & fennel slaw (vg)	5.0		
Padrón peppers (v)	7.5		
Blue cheese coleslaw (v)	7.5		

