

LORD WARGRAVE



We pride ourselves on our local high-quality produce and 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 and Irish farms. Our Hereford breed beef is reared in county Wexford, Ireland and aged for 28 days in a Himalayan salt chamber.

Start your meal with our signature Bloody Mary 12.5

SMALL PLATES & SALAD

Crispy chicken wings, your choice of sauce: House BBQ / Buffalo / Killer sauce (not for the faint-hearted)	10.5
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, chillies	9.5
Crispy cauliflower, sriracha mayo, crispy shallots, chives (vg)	9.0
Corn ribs, smokey butter, red chillies (v)	8.5
Smoked beetroot & goat's cheese salad, rocket, candied walnuts, balsamic glaze	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 served with our house-made BBQ sauce.

British beef short rib, pickled red chillies	29.5
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 onions, chillies	14.5
Dirty fries, Texas-style BBQ pulled pork, pickles, Applewood-smoked cheddar	14.5

TO SHARE

The Wargrave platter: beef short rib, St. Louis pork, baby backs, fries, pickled chillies & cucumbers, slaw	72.0
British beef baby back ribs, fries, pickled red chillies & cucumbers	38.5
Whole smoked chicken: cuts served off the bone, wings as they come, fries, blue cheese coleslaw	37.0

ROASTS

All roasts are served with roast potatoes, swede, carrots, greens, Yorkshire pudding & gravy

Chef's roast — Hereford beef, Duroc pork, White Cobb chicken	29.0
Roast beef — 28-day dry-aged Hereford rump cap of beef	25.0
Roast pork — Duroc free-range pork belly	22.0
Roast chicken — White Cobb chicken, sage & onion pork stuffing	22.0
Vegan / vegetarian nut roast (vg) — optional Yorkshire pudding (v)	19.5
Kids' roast — pork / beef / chicken	11.0

FOR THE TABLE

Cauliflower cheese (v)	9.0
Pigs in blankets	6.0
Yorkshire pudding	1.5

SIDES

Truffle Parmesan fries (v)	9.0
Caesar salad	7.5
Applewood smoked mac & cheese (v)	7.0
Spiced tater tots (vg)	7.0
Skin-on fries (vg)	5.5
Mixed cabbage slaw (vg)	5.0
Padrón peppers (v)	7.5
Blue cheese coleslaw (v)	7.5

SAUCES

House BBQ	1.5
Buffalo	1.5
Killer (not for the faint hearted)	1.5
Sriracha mayo	1.5
Blue cheese	1.5



THE LORD WARGRAVE IS PROUDLY PART OF THE URBAN PUBS & BARS FAMILY.

We cannot guarantee the absence of traces of nuts or other allergens. Please advise a member of staff if you have any particular dietary requirements. An optional 12.5% service charge will be applied to your bill. All of which goes to the staff. (v) vegetarian / (vg) vegan / (ng) non gluten containing