

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

Wargrave chicken wings, your choice of sauce: House BBQ / Buffalo / Killer (not for the faint-hearted) (883kcal)	10.5
Loaded nachos, Cheddar, tomato salsa, guacamole, soured cream, jalapeños (v) (1877kcal)	12.0
Smoked bone marrow, toasted sourdough, pickled red onion, pickled chillies & cucumber (590kcal)	10.0
Smoked chicken thighs, blue cheese sauce, spring onions, pickled chillies (618kcal)	9.5
Crispy cauliflower, sriracha mayo, crispy shallots, chives (vg) (528kcal)	9.0
Corn ribs, smoky butter, spring onions, pickled chillies (v) (374kcal)	8.5
Smoked beetroot & goat's cheese salad, rocket, candied walnuts, balsamic glaze (v) (506kcal)	15.0

FROM THE SMOKER

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

British beef short rib, pickled red chillies (2027kcal)	29.5
St. Louis pork belly rib, pickled cucumbers (1377kcal)	20.0
Hickory-smoked baby back pork ribs, pickled cucumbers (1480kcal)	20.0
Loaded mac & cheese - Texas-style BBQ pulled pork, buffalo sauce, blue cheese, spring onions, chillies (2001kcal)	14.5
Dirty fries, Texas-style BBQ pulled pork, cheddar, spring onions, pickled chillies & cucumbers (1539kcal)	14.5

TO SHARE

The Wargrave platter: beef short rib, St. Louis pork, pork baby backs, fries, pickled chillies & cucumbers, slaw (5626kcal)	72.0
British beef baby back ribs, fries, pickled red chillies & cucumbers (1670kcal)	38.5
Smoked corn-fed whole chicken, fries, blue cheese coleslaw (2866kcal)	37.0

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

Chef's roast — Hereford rump cap of beef, Duroc free-range pork belly, White Cobb chicken (1789kcal)	29.0
Roast beef — 28-day dry-aged Hereford rump cap of beef (1530kcal)	25.0
Roast pork — Duroc free-range pork belly (1567kcal)	22.0
Roast chicken — White Cobb chicken, sage & onion pork stuffing (1370kcal)	22.0
Vegan / Veggie nut roast (vg)/(v) — optional Yorkshire pudding (v) (1458kcal)	19.5
Kids' roast — pork (922kcal) / beef (757kcal) / chicken (756kcal)	11.0

FOR THE TABLE

Cauliflower cheese (v) (461kcal) 9.0 | Pigs in blankets (594kcal) 6.0 | Yorkshire pudding (226kcal) 1.5

SIDES

Truffle Parmesan fries (v) (533kcal) 9.0 | Caesar salad (331kcal) 7.5 | Padrón peppers (v) (204kcal) 7.5
Applewood smoked mac & cheese (v) (746kcal) 7.0 | Spiced tater tots (vg) (542kcal) 7.0
Skin-on fries (vg) (390kcal) 5.5 | Mixed cabbage slaw (v) (266kcal) 5.0 | Blue cheese coleslaw (v) (349kcal) 7.5

SAUCES

House BBQ (73kcal) 1.5 | Buffalo (95kcal) 1.5 | Blue cheese (197kcal) 1.5
Killer (not for the faint-hearted) (54kcal) 1.5 | Sriracha mayo (197kcal) 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. If you have any dietary requirements or allergies, kindly inform a member of our team. An optional 12.5% service charge will be added to your bill - all of which goes to our staff. (v) vegetarian (vg) vegan. Adults need around 2000 kcal a day.