

# THE PUB

*with*

# NO NAME

## BBQ SUNDAYS

Padron peppers, rosemary salt VE GF 5

Honey glazed chorizo 6

Corn on the cob, garlic butter V GF 4

Grilled Halloumi V GF 5

BBQ chicken drumsticks (x3) GF 8

Wild boar & apple sausages, onion glaze (x2) 7

Cajun chicken burger, fermented chilli sauce, pickled red onion GFO 12

Aged Rib-cap burger, brioche bun, Monterey Jack cheese, lettuce,

gherkin GFO 14

(add bacon 2) (swap beef for vegan patty - VE)

Beef shin chilli nachos, sour cream, guacamole, jalapenos 16

BBQ Med veg skewers, chimichurri VE 14

½ Grilled Cornish lobster, garlic butter GF 22

BBQ glazed pork ribs GF 12/24

Whole megrim sole, caper butter GF 24

35 day dry aged sirloin steak, chimichurri GF 30

(Make it a surf & turf add ½ lobster 20)

Ranch slaw V GF 5

Couscous salad V 5

Potato salad **V GF 5**

Mixed leaf salad V GF 4

Kids hot dog 8

Kids burger GFO 8

(add cheese) 1

Kids veggie burger V 8

(add cheese) 1

Houmous & crudités VE 8

If you have any allergies or dietary requirements, please let one of our team know. Tables of 6 or more will be subject to a discretionary 12.5% service charge.

V - VEGETARIAN. VE - VEGAN. GF - GLUTEN FREE. GFO - GLUTEN FREE OPTION