

# THE RIB

### SMOKEHOUSE AND GRIL





# TO NIBBLE

The Rib's Bread Basket (V,W,B) Welsh Butter (V,D) or spread $V(V)$	£5.75
<b>Beef Brisket Croquettes</b> (SD,W,E) Smoked paprika mayonnaise	£6.50
<b>Creole Spiced Homemade Tortilla Chips</b> ♥ (V,W,SD) Garlic mayonnaise and chilli jam	£5.50
Marinated Olives $\mathbb{V}$ (V)	£4.75

# S T A R T E R S

Slow Cooked Spiced Tex Mex Lamb Ribs (SD) £12.50 Smoky BBQ and chipotle marinated ribs, served with house slaw

Traditional Cobb Salad (D,E,SD) £12.50 Gem lettuce, plum tomato, chopped egg, avocado, crispy chickpeas, Caerphilly cheddar, Cajun chicken, bacon and ranch dressing £12.50 Plant-Based Cobb Salad ▼ (V,S,SD) Gem lettuce, plum tomato, avocado, crispy chickpeas, plant-based cheese, pulled BBQ plant-based strips and ranch dressing

<b>Cod and Chorizo Fishcake</b> (F,W,D,E,H,A,SD) Heritage tomatoes, romesco sauce	£9.50
<b>Southern Fried Calamari</b> (M,W) Sriracha mayonnaise	£9.50
<b>Classic Caesar Salad</b> (V,W,D) Little gem lettuce, Gran Levante cheese, Caesar dr croutons	<b>£9.50</b> essing and
With Cajun chicken and bacon (W,D,SD)	£13.50
Add To Your Salad: Half an Avocado ♥ (V)	£2.50
The Rib's Hot Wings Marinated and smoked, coated in hot sauce	£9.00

Soup of the Day V(V)£6.50 With bread (V,W,B) and Welsh butter (V,D) or spread (V)

#### FROM THE SMOKER

<b>Texas Platter</b> (for two to share) Oak smoked beef brisket (SD) St Louis style smoked pork ribs (SD) Marinated and smoked chicken wings coated in hot Smoked sausage (SD,D) Served with BBQ sauce (V,SD), corn on the cobb (V) dill pickles (V), onion rings (V) and house fries (V)	
House Smoked Pork Ribs (SD) Half Rack <b>£16.50</b> / Whole Rack Slow smoked with hickory wood and finished with a BBQ glaze, served with house fries and slaw	
<b>Slow Cooked Beef Rib</b> (SD) Dry rubbed and slow smoked with hickory wood, fir with The Rib's BBQ sauce, served with house fries an	
Hickory Smoked Plant-Based Meatloaf ♥ (V,W,S,SD House fries, vine tomatoes, Padrón peppers and pic shallot salad	
BURGERS	

The Rib's House Beef Burger (W,D,SD,Mu) £18.00 Topped with Swiss cheese, smoked streaky bacon, caramelised onions, lettuce and burger relish, served with house fries and slaw

Panko Crumbed Chicken Burger (W,D,E,SD) £18.00 Topped with Swiss cheese, tomato, smoked streaky bacon, lettuce, pickles, BBQ sauce and ranch sauce, served with house fries and slaw

**Plant-Based Burger V** (V,W,S,Mu) £18.00 Topped with plant-based smoked cheese, caramelised onions, lettuce and burger relish, served with house fries and slaw

# GRILLS

<b>Grilled Rib Eye Steak 8oz</b> (SD) Vine tomatoes, grilled Padrón peppers and pickled s salad, served with house fries	<b>£34.00</b> shallot
<b>Grilled Sirloin Steak 8oz</b> (SD) Vine tomatoes, grilled Padrón peppers and pickled s salad, served with house fries	<b>£32.00</b> shallot
<b>Grilled Marinated Lamb Rump</b> (SD) Vine tomatoes, grilled Padrón peppers and pickled s salad, served with house fries	<b>£28.00</b> shallot
<b>Grilled Pork Chop 12oz</b> (SD) Vine tomatoes, grilled Padrón peppers and pickled s salad, served with house fries	<b>£26.00</b> shallot
Pan Roasted Sea Bream (F,D,SD) Crushed sweet potato, broccoli, smoky paprika dres	<b>£25.00</b> ssing

# ADD TO YOUR BURGER & GRILL

King Prawns with Garlic, Chilli and Herbs (Cr,D)	£9.75
Fried Local Hen's Egg (V,E)	£1.50

# SIDES & SAUCES

Ciabatta Garlic Bread (V,W,D)	£6.00
Loaded House Fries with Sriracha Mayonnaise, Cheese and Spring Onion (V,D,SD)	£5.50
Tenderstem Broccoli V (V)	£4.50
House Fries with The Rib's Own Seasoning $\left< \lor \right>$	£4.25
Tex Mex Corn on The Cobb (V,D)	£4.50
Garlic and Gran Levante Cheese Field Mushrooms (V	(D) <b>£4.50</b>
The Rib's Onion Rings $\mathbf V$ (V)	£4.00
Peppercorn Sauce (D,SD)	£4.50
Béarnaise Sauce (V,E,D,SD)	£4.50

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

V Plant-based, (V) Vegetarian, (D) Contains milk, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin (O) Contains oats, (R) Contains rye, (B) Contains barley, (W) Contains wheat, (Sp) Contains spelt, (A) Contains almonds, (Bn) Contains brazil nuts, (Cn) Contains cashew nuts, (H) Contains hazelnuts, (Pn) Contains pecan nuts, (Ps) Contains pistachios, (Wn) Contains walnuts.

# DESSERTS

<b>New York Style Baked Cheesecake</b> (V,W,D,E,S) Biscoff mousse, caramelised banana	£7.50
<b>Spiced Toffee Apple Sundae</b> (V,D,W) Vanilla ice cream, sable biscuit	£7.50
<b>Plant-Based Chocolate Tart <math>\mathbb{V}</math></b> (V,S) Dairy free vanilla ice cream	£7.50
<b>Chocolate Brownie</b> (V,W,D,E,S,H) Cherry parfait, hazelnut brittle	£7.00
<b>Sticky Toffee Pudding</b> (V,D,E) Caramel sauce, honeycomb ice cream	£7.00
Welsh Cheese Board (V,R,W,B,D,C)	£12.50

Perl Wen, Caerphilly, Perl Las Blue and Black Bomber, with spiced pear chutney, celery, grapes and cheese biscuits