

SLAUGHTERHOUSE

SMOKEHOUSE BAR & EATERY

Please let us know if you have any food allergies or special dietary needs.

STARTERS

Soup of the Day toasted sourdough (gfo, ve) **£7.5**

Marinated Crispy Chicken Wings

Mango & peanut salsa, salad, spicy mayo (gfo) **£9**

Brie Soufflé

Garlic sauteed leeks, cranberries, parmesan (v) **£8.5**

Smoked Salmon

Smoked salmon pate, pickled radish and cucumber salad, lemon puree, sourdough toast (gfo) **£9**

Poached Local Duck Egg

Wild mushrooms, chestnuts, Jerusalem artichokes, truffle hollandaise, crispy sage, sourdough toast (gfo) **£10**

Seared Scallops

Spiced corn puree, bacon, maple dressing, crispy kale (gf) **£11 / £19**

1/2 Rack of Slow Smoked BBQ Pork Ribs*

House slaw (gf) **£9**

Buffalo Cauliflower

Blue cheese dip, pickled celery (v, gf) **£7.5**



SALADS

Caesar Salad

Romaine lettuce, crispy bacon, croutons, parmesan, anchovies, caesar dressing (gfo) **£7 / £15**

+ Tiger Prawns **£3 each**

+ Smoked Duck **£4.5**

Smoked Duck Salad*

Spinach, black beans, beetroot, figs, walnuts, honey mustard dressing (gf) **£8 / £15**

Crispy Broccoli Salad

Roasted root veg, avocado, chick pea, rocket, toasted almonds, cranberries, garlic & lemon tahini dressing (ve) **£7 / £14**

+ Feta **£2.5**



SANDWICHES

(Served lunches only)

All served with skin on fries

Vegan Dog

Caramelised onions, jalapeño mayo, American mustard, on a hot dog roll, house slaw **£9.5**

Dirty Dog

Chilli beef sausage, caramelised onions, jalapeño mayo, American mustard, BBQ sauce on a brioche roll with house slaw **£10**

Shredded BBQ Brisket*

Smoked Guernsey cheddar, house slaw & pickles on ciabatta bread **£11**

Minute Steak Ciabatta

Sirloin steak, caramelised onion, American mustard on ciabatta, house slaw **£14**

MAINS

Patois Real Ale Battered Cod

House cut chips, mushy peas, tartare sauce **£16**

Maple Glazed 1/2 Roast Chicken

Skin on fries, bacon jam (gf) **£16**

Slow Smoked BBQ Pork Ribs*

Skin on fries, house slaw (gf) **£18**

Moules in White Wine

Garlic, parsley & Guernsey cream sauce or Thai spiced with coconut milk, served with bread (gfo) **£9 / £17**

+ Skin on Fries **£5**

Monkfish

Roasted squash, wild mushrooms, thyme roasted hasselback potatoes, mussels, sauce vierge **£23**

Asian Spiced Beef Short Ribs

House slaw, five spice skin on fries (gf) **£22**

Pumpkin, Sage & Mozzarella Arancini

Spinach, toasted hazelnuts, pumpkin and parmesan puree (v) **£16**

Spinach, Leek & Mushroom Filo Tart

Feta and toasted pine nuts, roasted new potatoes, pesto dressing (veo) **£15**



BURGERS

Served with baby gem lettuce, tomato, pickle & skin on fries

SLAUGHTERHOUSE BURGER (gfo)

(In a brioche bun, with relish, house slaw) **£15**

DOUBLE UP YOUR BURGER

£6

+ Monterey Jack Cheese **£2.5**

+ Blue Cheese **£2.5**

+ Brie **£2.5**

+ Bacon **£3**

+ Onion Rings **£2.5**

+ Jalapeño Salsa **£2.5**

+ Shredded BBQ Brisket* **£4**

MINCED ASIAN SPICED CHICKEN BURGER (In a brioche bun)

With kimchi, spicy mayo **£16**

CRISPY COD BURGER

(In a brioche bun) **£16**

Katsu mayo, house slaw

TERIYAKI CHICKPEA & BEETROOT BURGER (In a sourdough bun) (gfo, veo)

Avocado, toasted sesame & soy mayo, house slaw **£14**

+ Grilled Halloumi **£2.5**

THE SMOKEHOUSE PLATTER*

£28

Marinated Crispy Chicken Wings, Beef & Chilli Sausage, Shredded BBQ Brisket*, Smoked Pork Ribs*, Asian Beef Short Ribs, Roasted Corn, BBQ Beans, Frickles, Skin On Fries, House Slaw, Jalapeño Mayo.

£50

TO SHARE

STEAKS

We like to keep things fresh at the Slaughterhouse. All our steaks are sourced from local suppliers.

All steaks served with skin on fries, roasted plum tomato, field mushroom, watercress & pickled red onion salad.



10 OZ RIB-EYE

£27

8 OZ FILLET

£31

26 OZ TOMAHAWK (for 2)

£68

Choice of 2 sauces

UPGRADE TO SURF & TURF

TIGER PRAWNS £3 EACH, SCALLOPS £3 EACH

EXTRAS

+ Onion Rings **£2.5** + Garlic Butter **£2.2**

+ Béarnaise Sauce **£2.5** + Diane Sauce **£2.5**

+ Peppercorn **£2.5** + Blue Cheese Sauce **£2.5**

SIDES

Pig Skin On Fries

Fries loaded with smoked brisket*, cheese curd, house slaw, jalapeño salsa **£8**

Mac 'n' Cheese

With shredded BBQ brisket* **£7.5**

Poutine Canadian version of chips

cheese curd & gravy (gf) **£7**

Mac 'n' Cheese

£6.5

Frickles with Jalapeño Mayo

£6

Sweet Potato Fries

£6.5

Crispy Broccoli With Spicy mayo

£6

House Salad

Spinach, rocket, spring onion salad with pesto dressing (ve) **£5**

Skin on Fries

£5

Hand Cut Chips

£5

Onion Rings

£5

Home Made Bread & Dips

Basil pesto, olive tapenade, butter (gfo) **£4.5**

Homemade House Slaw

£4

BBQ Beans

Chorizo, mix beans, bbq sauce, coriander, mixed peppers **£4**

Spicy Mayo

£2

Jalapeño Mayo

£2



CHAMPAGNE AND SPARKLING WINES

| | 200ml | Bottle |
|---|-------|--------|
| Bottega Gold Prosecco Brut nv (Italy) | £8.70 | £31.50 |
| Bottega Rose Spumante nv (Italy) | £8.70 | £31.50 |

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| Deutz Brut Classic Champagne 375ml (France) | £30 |
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The wine initially displays notes of white flowers, toast, marzipan and ripe pears. On the palate, the wine is full-bodied and elegant with the freshness of Chardonnay and richness of Pinot Noir. Overall, the wine is well-rounded with a fruity finish.

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| Hattingley Classic Reserve Brut NV (United Kingdom) | £59 |
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The beautifully complex bouquet combines aromas of green apples with creamy nougat, freshly baked brioche and delicate toasted notes from ageing in bottle. Refreshing and perfectly balanced, with a delightfully long finish.

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| Moet et Chandon Brut Imperial (France) | £72 |
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The wine is a blend of the classic Champagne grapes Pinot Noir, Pinot Meunier and Chardonnay. The fresh crisp palate reveals flavours of citrus and white fleshed fruits (apple, pear, white peach) alongside floral notes and elegant hints of brioche and fresh nuts.

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| Laurent Perrier Cuvee Rose Brut NV (France) | £89 |
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One of the few rosé Champagnes made by a technique called 'saignee', where the red grape skins are left on the wine for up to 3 days, giving the wine its unique salmon pink colour.

The nose is fragrant with hints of red and black fruit, reminiscent of raspberries, black cherries and blackcurrants.

The wine is fresh, rounded and supple, with a long finish.

ROSE WINES

| | 175ml | 250ml | Bottle |
|---|-------|-------|--------|
| Route 66 Boulevard Blush (California) | £5.50 | £7.80 | £22 |

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| Barbelle Rose Fleuri Coteaux d'Aix en Provence Rose (France) | £6.20 | £8.80 | £25.50 |
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Pale and brilliant, salmon reflections. On the palate - fresh strawberry, harlequin sour cherry, white flowers.

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| Whispering Angel Cotes De Provence Rose (France) | £42 |
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The siren-like fresh aroma and notes of citrus and pink grapefruit are only bettered by its smooth and creamy feel on the palate. The flavour is complex, with layers of fruity flavours; testament to the Provence region it comes from.

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| Barbelle Magnum 1.5l (France) | £51 |
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WHITE WINES

| | 175ml | 250ml | Bottle |
|--|-------|-------|--------|
| Thorne Clarke Milton Park Chardonnay (Australia) | £6.50 | £8.80 | £25.50 |

This Chardonnay offers aromas of peach, melon flowers and honey. The palate is textural and creamy. There is a pithy, waxy quality here that makes this an easy pairing with rich creamier cuisine.

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| Las Melodias Trapiche Pinot Grigio (Argentina) | £6.20 | £8.50 | £24 |
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Elegant with notes of citrus fruits, flavours of peach, apricot and orange peel followed by a slight sprinkle of spice.

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|--|-------|-------|--------|
| Penny Lane Marlborough Sauvignon Blanc (New Zealand) | £6.50 | £8.80 | £25.50 |
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Aromas of pineapple and guava dominate with flavours of passionfruit and gooseberry.

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| Muscadet Sevre & Maine sur Lie Chateau du Cleray (France) | £27 |
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This wine is weightier and more long lived than the average Muscadet. An absolute delight which will make a lot of people change their minds about Muscadet! (Melon de Bourgogne).

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| Altos de Jose Ignacio Reserve Albarino (Uruguay) | £32 |
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This Albariño is intense in the nose, with peach and citrus notes. There's a freshness and minerality mid-palate that is superb, with remarkable acidity and a round, crisp finish.

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| Roberto Sarotto Gavi di Gavi Bric Sassi (Italy) | £31 |
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Quite rich in texture compared to most Gavi but still soft and gentle. Medium-bodied and silky with plenty of juicy peach and pear fruit alongside stony minerality.

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| Pascal Bouchard Chablis "Vieilles Vignes" (France) | £37 |
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This great cuvée is from the oldest vines from Domaine Pascal Bouchard. Careful viticulture and long aging, make this Chablis flinty and lively with concentrated ripe fruit.

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| Dog Point Marlborough Sauvignon Blanc (New Zealand) | £38 |
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This refreshing Sauvignon wine shows crisp acidity balanced with wonderful concentration. Bone dry from a Pouilly-Fumé mould, contrary to many others with high levels of residual sugar.

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| Sancerre (Please ask for availability) (France) | £39.50 |
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| Bogle Chardonnay (California) | £35 |
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Classic Clarksburg personality shines through in the green apple and pear notes, while a bit more tropical pineapple breezes by. The rich mouthfeel created by aging on the lees abounds mid-palate, while the finish is wrapped in creamy textures and tones from the malolactic fermentation.

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| Dr Loosen Bernkasteler Lay Riesling Kabinett (Germany) | £34 |
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Taut grapefruit and mineral nose. The palate has lovely melony richness with grapefruit precision and delicious fresh minerality. Very bright and crisp with real intensity. Lovely stuff with beautiful precision.

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| Pascal Bouchard Chablis "Le Classique" (France) 375ml | £23 |
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Attractive Chablis typicity on the nose. Full-flavoured, rich, warm. Classic flavour.

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| Meursault Domaine Mazilly (France) | £72 |
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Rich and full-bodied, there is nothing lacking in the bouquet of peaches and pears or the palate of toasted almond. Creamy in texture.

RED WINES

| | 175ml | 250ml | Bottle |
|---|-------|-------|--------|
| Mezzacorona Castel Firmian Merlot (Italy) | £6.20 | £8.30 | £24 |

Intense fragrance with a mixture of ripe fruits and a hint of oak. Dry, complex and well-structured on palate.

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| Ederra Rioja Crianza (Spain) | £6.10 | £8.50 | £25 |
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Aromas of ripe red fruit underlain with supple notes of vanilla, coconut and cocoa.

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| San Rafael Montanes Malbec Mendoza (Argentina) | £7.10 | £9.60 | £28.50 |
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Red ruby color with violet hints. Raspberry and spices on the nose. Round tannins and nice finish on the palate. Good balance between wood and wine.

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| Cycles Gladiator Pinot Noir (California) | £7.30 | £9.80 | £29 |
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This fresh and juicy Pinot Noir bursts out of the glass with aromas of cherries. The palate is round and supple, medium body with delicate tannins. On the finish, a slight cedar and vanilla character show off a delicate oak influence in this easy drinking Pinot Noir.

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| Chateau de Tresques Cotes du Rhone (France) | £24 |
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A happy mistake of blending Grenache and Merlot led to this delightful wine, culminating in a fruity, gently spicy and very enjoyable wine. It's dark, plummy fruit from the Merlot is supported by the fresher red fruit of the Grenache.

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| Chateau Reynier Bordeaux Superieur (France) | £29 |
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With Merlot the majority shareholder in the blend, this is succulent modern claret has a touch of oak. Generous, ripe and easy drinking giving a roundness and richness to the palate.

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| Chateau De Pierreux Brouilly (France) | £31 |
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Brilliant deep ruby in colour with an elegant aroma of soft, floral notes of violet and peonies. Soft and round on the palate with dark berry flavours of blueberry and blackcurrant.

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| Albert Bichot "Secret De Famille" Bourgogne Pinot Noir (France) | £37 |
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Charming, it reveals predominantly fruity aromas on the nose with notes of blackcurrant and red fruits. Silky and velvety on the palate, this wine has a tender and balanced background giving way to a delicately scented finish of red fruits.

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| Pulenta Estate Malbec, Mendoza (Argentina) | £40 |
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The wine has a very bright and intense violet colours. Its aroma expresses red fruits like strawberries and cherries, balanced with the spicy notes of oak. On the palate, it is round, with soft tannins and delicate mineral notes.

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| Museum Cigales Reserva (Spain) | £44 |
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A dark, brooding beauty with a wild streak needs serious handling. Deep-seated black fruit and high-toned structure. Tempranillo (Tinto Fina).

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| Cannonball Cabernet Sauvignon (California) | £45 |
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Balance in the mouth is exceptional from start to finish – strawberry, blueberry, and red apple dipped in dark chocolate, allspice and a layer of toasted oak. Tannins are structured but not overwhelming, with very well-balanced acidity.

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| Bottega Amarone Della Valpolicella Doc (Italy) | £61 |
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Intense ruby red with garnet tinges. Clear, characteristic scent of raisins with hints of sour cherry, marasca cherry and marmalade Dry, warm, velvety, intense and full-bodied, with spicy notes and light tobacco scents.

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| Ballade De La Pointe Pomerol (France) | £60 |
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The colour is a beautiful deep, brilliant crimson. The nose offers crushed strawberries and blueberries. The Palate is full and creamy, closing on a pleasant tobacco note. The Finish is subtle. Round and velvety with a silky texture and fine ripe tannins, all and all well balanced with an elegant finish.

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| Chateau Les Hauts de Tetre Margaux (France) | £65 |
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This lovely wine offers us spicy and fruit notes, with true aromatic complexity of his big brother. An elegant and silky wine, worthy of Margaux wines.

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| Saint Emilion Château Laroque Grand Cru Classé (France) | £70 |
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Deep dark crimson, with an explosion of blueberries, blackberries and currants, followed by liquorice and chocolate overtones, and a subtle touch of liquorice and menthol. (87% Merlot, 1% Cab Franc, 2% Cab Sauv).

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| Lacoste – Borie Pauillac (France) | £85 |
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Beautiful ruby red color, very intense red berries aromas and spicy notes. It presents the very characteristic cassis nose. Fruity with ripe and silky tannins on the palate.