

Menu available Tuesday - Saturday

slaughterhouse.gg

SLAUGHTERHOUSE

**SMOKEHOUSE
BAR &
EATERY**

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

PLEASE ASK FOR OUR DAILY SPECIALS

A 10% discretionary service charge will be added to parties of 8 or more

STARTERS

Soup of the Day

Toasted sourdough (gfo, ve) £8

Smoked Chicken Wings*

Classic BBQ sauce or honey garlic sauce (gfo) £9.50

1/2 Rack of Slow Smoked BBQ Pork Ribs*

Chipotle slaw (gf) £9

King Prawn, Avocado, Chilli & Lime Crème Fraiche Filo Parcels

Mixed leaves, charred corn, red onion £9

Seared Scallops

Chorizo, carrot and orange puree, roasted baby carrots, samphire, hazelnut butter (gfo) £11 / £22

Crispy Buffalo Tofu

Crispy vegetable salad, ranch dressing (gf, ve) £8.50

SALADS

Caesar Salad

Romaine lettuce, crispy bacon, croutons, parmesan, anchovies, caesar dressing (gfo) £7 / £14

+ Tiger Prawns £3 each

+ Firecracker Chicken £4

Firecracker Chicken

Mixed leaves, cabbage, carrot, cucumber, peppers & edamame beans, peanut & ginger dressing (gf) £8 / £16

Crispy Broccoli & Tofu

Mixed leaves, spring onions, black olives, toasted almonds, maple mustard dressing (ve) £7 / £14

1/2 Lobster Salad

Hot with garlic butter, house salad, new potatoes (gf) £22

MAINS

Breda Battered Fish

House cut chips, mushy peas, tartare sauce £16

Slow Smoked BBQ Pork Ribs*

Skin on fries, chipotle slaw (gf) £18

Moules

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

+ Skin on Fries £5

Chilli, Garlic Tofu Knots & Vegetable Stir Fry

Sesame, pak choi, vermicelli noodles, spring onions, toasted peanuts, coriander oil (gf, ve) £16

Smoked Beetroot Risotto

Spinach, parmesan, toasted walnuts, crispy kale, feta (gf, v) £16

+ Firecracker Chicken £5

Fillet of Seabass

Dill & lime butter, crushed potatoes, asparagus, mussels, sea herbs (gf) £22

Braised Short Rib

Parmesan mash, tenderstem broccoli, salsa verde, jus (gf) £23



BURGERS

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

SLAUGHTERHOUSE BURGER

(In a brioche bun) Relish, chipotle slaw

£15

DOUBLE UP YOUR BURGER

£6

+ Monterey Jack Cheese £2.50

+ Blue Cheese £2.50

+ Brie £2.50

+ Bacon £3

+ Onion Rings £2.50

+ Shredded BBQ Brisket* £4

+ Smoked Jalapeño Mayo £2

MINCED ASIAN SPICED CHICKEN BURGER

(In a brioche bun) Kimchi, chilli mayo

£16

CRISPY COD BURGER

(In a brioche bun) Chilli mayo, chipotle slaw

£16

SWEET POTATO & CHICK PEA BURGER,

(In a sourdough bun) (gfo, ve)

Avocado, yogurt and tahini sauce, chipotle slaw

£14

+ Grilled Halloumi £2.50



SMOKEHOUSE PLATTER

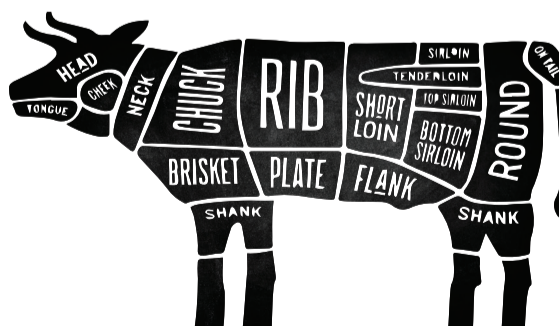
Smoked Chicken Wings*,
Hot Honey Chicken Sausage,
Shredded BBQ Brisket*,
Smoked Pork Ribs*,
Beef Short Rib, Smoked Corn*,
Bourbon Beans, Frickles,
Smoked Jalapeño Mayo,
Skin On Fries, Chipotle Slaw

£28 or £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 garnish.



10^{0Z} RIB-EYE

£27

8^{0Z} FILLET

£32

26^{0Z} TOMAHAWK (For 2)

£68

Choice of 2 sauces

UPGRADE TO SURF & TURF
TIGER PRAWNS £3 EACH,
SCALLOPS £3 EACH, 1/2 LOBSTER £16

EXTRAS (All sauces are gf)

+ Onion Rings £2.50 + Garlic Butter £2.20

+ Béarnaise Sauce £2.50 + Cowboy Butter £2.50

+ Peppercorn Sauce £2.50 + Blue Cheese Sauce £2.50

SIDES

Mac 'n' Cheese £6.50

Mac 'n' Cheese With shredded BBQ brisket* £8

Mac 'n' Cheese With Lobster £12

Poutine Canadian version of chips, cheese curd & gravy (gf) £7

Hand Cut Chips (gf/ve) £5

Skin on Fries (gf/ve) £5

Sweet Potato Fries (gf/ve) £6.50

House Fries Skin on fries topped with cheese, crispy bacon, truffle mayo & spring onions (gf) £9

Frickles Deep fried pickles with smoked jalapeño mayo £6

Crispy Broccoli With smoked jalapeño mayo £6

Smoked Corn With paprika & parmesan crumb (gf/v) £6

House Salad Spinach, rocket, asparagus, spring onion, pesto dressing (ve) £5

Home Made Bread & Dips Basil pesto, olive tapenade, Guernsey butter (gfo) £4.50

Onion Rings £5

Chilli Mayo £2

Homemade Chipotle Slaw (gf/ve) £4



CHAMPAGNE & SPARKLING WINES

200ml Bottle

Villa Sandi Prosecco Il Fresco DOC
(Italy) £8.80

Villa Sandi Prosecco Rose
(Italy) £9.00

Bottega Gold Prosecco Brut nv
(Italy) £31.50

Bottega Rose Spumante nv
(Italy) £31.50

Villa Sandi Extra Brut Nero DDCG
(Italy) £31

Castelnau Brut Reserve NV
Champagne 37.5cl (France) £30

Castelnau Brut Reserve NV Champagne
(France) £50

Buscuits aromas give way to lovely spice; displaying a complexity rarely present in a non vintage Brut (40% Chardonnay, 20% Pinot Noir, 40% Pinot meunier).

Hattingley Classic Reserve Brut NV
(United Kingdom) £59

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.

Deutz Brut Rose NV
(France) £70

The nose is fresh & direct, with aromas of cherries, blackberries, pomegranates & red currants. On the palate the wine shows a deliciously full body that follows on perfectly from the nose, with flavours reminiscent of strawberries & raspberries & a pleasantly well-balanced finish.

Moet et Chandon Brut Imperial
(France) £72

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.

ROSE WINES

175ml 250ml Bottle

Route 66 Boulevard Blush
(California) £5.50 £7.80 £22

Ripe, juicy flavours of watermelon & strawberry lead to a long sweet finish.

Barbelle Rose Fleuri Coteaux d'Aix en Provence Rose
(France) £6.50 £8.90 £26

Pale & brilliant, salmon reflections. On the palate - fresh strawberry, harlequin sour cherry, white flowers.

Whispering Angel Cotes De Provence Rose
(France) £42

The siren-like fresh aroma & notes of citrus & pink grapefruit are only bettered by its smooth & creamy feel on the palate. The flavour is complex, with layers of fruity flavours; testament to the Provence region it comes from.

Barbelle Magnum 1.5l
(France) £51

WHITE WINES

175ml 250ml Bottle

Fedele Pinot Grigio/Catarratto Organic & Vegan (Italy) £6.20 £8.40 £24

In this blend the Catarratto gives the wine body, cream & some delicate pear & ripe melon flavours, whilst the Pinot Grigio brings hints of peach & stone fruit & an incredible freshness!

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.

Kono Marlborough Sauvignon Blanc (New Zealand) £6.50 £8.90 £26

This wine has a vibrant fruit-driven nose bursting with citrus & passionfruit aromas The palate is pure & bright, filled with tropical fruits & herbaceous notes.

Muscadet Sevre et Maine (France) £6.80 £9.30 £27

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).

Penny Lane Marlborough Sauvignon Blanc (New Zealand) £26

Aromas of pineapple & guava dominate with flavours of passionfruit & gooseberry.

Raimat Saira Albarino (Spain) £29

This Albarino is refreshing with enjoyable aromas of dried flowers & lemon peel. Delicious as an aperitif & excellent with any kind of fish, rice or seafood dish!

Roberto Sarotto Gavi di Gavi Bric Sassi (Italy) £31

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.

Dr Loosen Bernkasteler Lay Riesling Kabinett (Germany) £34

Taut grapefruit & mineral nose. The palate has lovely melony richness with grapefruit precision & delicious fresh minerality. Very bright & crisp with real intensity. Lovely stuff with beautiful precision.

Dog Point Marlborough Sauvignon Blanc (New Zealand) £38

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.

375ml Bottle

Pascal Bouchard Chablis "Le Classique" (France) £23 £39

Attractive Chablis typicity on the nose. Full-flavoured, rich, warm. Classic flavour. 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.

Sancerre Domaine Paul Doucet & Fils (France) £40

Elegant & refreshing with overtones of gooseberry & citrus flavours on the palate. Intense & aromatic with tropical fruit flavours.

Lothian of Elgin Chardonnay (South Africa) £45

Very bright & clear with flashes of yellow & gold. The nose is complex & starts with notes of very ripe oranges, bananas & tangerine peel. This is a superb Chardonnay!

Pascal Bouchard Bourgogne Chardonnay (France) £50

This versatile Chardonnay is bright & fruity with notes of white-fleshed fruit & mild spices, complemented by a subtle hint of oak. Lovely minerality & length!

Meursault Domaine Mazilly (France) £72

Rich & full-bodied, there is nothing lacking in the bouquet of peaches & pears or the palate of toasted almond. Creamy in texture.

RED WINES

175ml 250ml Bottle

Ropiteau Plants Nobles Merlot
(France) £6.20 £8.40 £24

Deep purplish red colour, very elegant bouquet & taste with silky tannins that linger in the palate. Nice balance & beautiful length.

Ederra Rioja Crianza
(Spain) £6.10 £8.50 £25

Aromas of ripe red fruit underlain with supple notes of vanilla, coconut and cocoa.

Belleruche Rouge Cote du Rhone
Chapoutier
(France) £26

An intense wine with blackcurrant & raspberry notes complemented by notes of white pepper. The wine is juicy, powerful & fruity on the palate, with roasted notes, & silky delicate tannins.

Borgo del Mandorlo Appassimento
(Italy) £27

Appassimento is the southern Italy's interpretation of Amarone! Smooth wine, full bodied & bursting with flavour.

P15 Malbec, Patagonia
(Argentina) £7.10 £9.70 £28

Intense purple in the glass, this Patagonian Malbec has a nose of Morello cherries, ripe plums & a subtle hint of violets. The palate shows decent weight & plenty of fruit.

Cycles Gladiator Pinot Noir
(California) £7.30 £9.80 £29

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.

Moulin d'Issan Bordeaux Superieur
(France) £31

Moulin d'Issan is full & velvety. This wine is fruity with aromas of black fruit & ripe plums. Great value for money.

Chateau De Pierreux Brouilly
(France) £31

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.

Gascon Escorihuela Malbec Gran Reserva
(Argentina) £37

Expressive dark fruit nose that delivers note of fresh red fruits such as plums & berries. Fruity aftertaste bound to please palates that appreciate intense & expressive wines.

Albert Bichot "Secret De Famille"
Bourgogne Pinot Noir
(France) £37

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.

Bottle

Les Tours de Laroque 2nd Wine
Saint Emilion
(France) £38

The second wine of this estate, is smoothly textured & rich with dark plum & liquorice flavors. Plenty tannins in the background, good structure. Great glass of wine.

Museum Cigales Reserva
(Spain) £44

A dark, brooding beauty with a wild streak needs serious handling. Deep-seated black fruit & high-toned structure. Tempranillo (Tinto Fina).

Cannonball Cabernet Sauvignon
(California) £45

Balance in the mouth is exceptional from start to finish – strawberry, blueberry, & red apple dipped in dark chocolate, allspice & a layer of toasted oak. Tannins are structured but not overwhelming, with very well-balanced acidity.

Ballade De La Pointe Pomerol
(France) £60

The colour is a beautiful deep, brilliant crimson. The nose offers crushed strawberries & blueberries. The Palate is full & creamy, closing on a pleasant tobacco note. The Finish is subtle. Round & velvety with a silky texture & fine ripe tannins, all & all well balanced with an elegant finish.

Amarone della Valpolicella
'Torre del Falasco'
(Italy) £61

Deep ruby in colour, this wine has aromas of ripe plums, spice & cocoa, which give way to a solid tannin structure that supports the concentrated, dried cherry fruit character.

Les Fiefs de Lagrange
(France) £65

This wine is characterised by round tannins, aromas of red & black fruits in its youth & still shows very good potential.

Chateau Les Hauts de Tetre Margaux
(France) £65

This lovely wine offers us spicy & fruit notes, with true aromatic complexity of his big brother. An elegant & silky wine, worthy of Margaux wines.

Lacoste – Borie Pauillac
(France) £85

Beautiful ruby red color, very intense red berries aromas & spicy notes. It presents the very characteristic cassis nose. Fruity with ripe & silky tannins on the palate.