

PLEASE ASK FOR
OUR WEEKLY
SPECIALS

Menu available Tuesday - Saturday

SLAUGHTERHOUSE

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

SMOKEHOUSE
BAR & EATERY

BAR BITES

Jalapeño Poppers Crispy breaded jalapeño stuffed with cream cheese (v)	6
Halloumi Fries Chilli jam (v)	8
Garlic Stuffed Deep Fried Olives Garlic aioli (v)	5

STARTERS

Sourdough Bread 2 dips & Guernsey butter	5.5
Soup of the Day Toasted sourdough (gfo, v)	8
Crispy Tofu Knots Korean sauce, sesame & spring onion crunch salad (gf, ve)	8.5
Garlic Mushrooms on Toast Creamy garlic mushrooms on sourdough toast, jus <small>(This dish includes a meat-based jus & is NOT suitable for vegetarians.)</small>	8.5
Moules Garlic, parsley & Guernsey cream sauce, <i>or</i> Thai green curry with coconut milk Served with sourdough bread (gfo)	9
1/2 Rack of Slow Smoked BBQ Pork Ribs* Coleslaw (gf)	9
Smoked Chicken Wings* Hot honey or Buffalo BBQ (gfo)	9.5
Seared Scallops Crispy pancetta, smokey sweetcorn puree, pickled chilli & cavolo nero (gf)	11
Pan Fried Tiger Prawns Sesame & spring onion crunch salad, garlic aioli, (served peeled, with head on)	10

SALADS

Caesar Romaine lettuce, crispy bacon, Parmesan croutons, parmesan, anchovies, Caesar dressing (gfo)	7.5/15
Mexican Cherry tomatoes, red onion, avocado, pumpkin seeds, red cabbage & mixed leaves with a jalapeño & coriander dressing (gf, v)	9/17
Fregula Dried cherries, cucumber, olives, candied pecans, rocket, lemon dressing (ve)	7.5/15
Salad add ons: + Grilled Goats Cheese + Tiger Prawns + Hot Honey Chicken	2 3 (each) 4

STEAKS

ALL STEAKS SERVED WITH SKIN ON FRIES, ROASTED CHERRY TOMATOES
ON THE VINE & FRESH WATERCRESS (gfo)

10oz RIB-EYE	28	Extras (all sauces are gluten free)
8oz FILLET	32	+ Onion Rings 2.5
18oz T-BONE	33	+ Béarnaise Sauce 2.5
26oz TOMAHAWK (For 2) Choice of 2 Sauces	69	+ Peppercorn Sauce 2.5
UPGRADE TO SURF & TURF + Tiger Prawns 3 (each) + Scallops 3 (each)		+ Garlic Butter 2.2
		+ Cowboy Butter 2.5
		+ Blue Cheese Sauce 2.5



MAINS

Slow Smoked BBQ Pork Ribs* - 18 Skin on fries, coleslaw (gfo)
Farmhouse Sausages - 16 Mash, grilled tender-stem broccoli, onion gravy
Maple Glazed 1/2 Roast Chicken - 21 Slaw, skin on fries (gfo)
Fish & Chips - 16.5 House cut chips, mushy peas, tartare sauce
Moules - 17 Garlic, parsley & Guernsey cream sauce, served with bread, <i>or</i> Thai green curry with coconut milk, served with with sourdough bread (gfo) + Skin on Fries 5
Seafood Linguini - 22 Scallops, crab, prawns, cod, samphire, lime, parmesan, roasted cherry tomatoes
Vegetarian Linguini - 16 Smoked aubergine & tomato sauce, olives, capers, crispy basil (v, veo)
Scallops Wrapped in Pancetta - 23 Sauteed new potatoes, smoked corn puree, samphire, lemon butter (gf)
Pan Seared Sea Bass - 24 Crispy honey potatoes, courgette & parmesan puree, grilled courgette, pickled chilli, caper & mint vinaigrette (gf)
Roasted Butternut Squash Risotto - 16 Courgette and asparagus, blue cheese, pumpkin seeds & crispy leeks (v, gf)

SMOKEHOUSE PLATTER

Smoked Chicken Wings*, BBQ Pulled Pork, Beef Cheeks,
Loaded Cornbread, Smokey Bourbon Beef Sausage, Whisky
& Chorizo Beans, Frickles, Skin on Fries, Coleslaw, Mango
& Habanero Mayo, Slow Smoked BBQ Pork Ribs

28/50

BURGERS

Beef Burger (In a brioche bun)	16
Baby gem lettuce, tomato, burger sauce, Monterey jack cheese & side of coleslaw, skin on fries	
+ Blue Cheese	2.5
+ Bacon	3
+ Onion Rings	2.5
+ BBQ Pulled Pork	4
BBQ Pulled Pork Burger (In a brioche bun)	15
Pickles, coleslaw, jalapeños, skin on fries	
+ Cheese	2.5
Minced Asian Spiced Chicken Burger (In a brioche bun)	16
Baby gem lettuce, tomato, side of coleslaw & chipotle ranch mayo, skin on fries	
Sweet Potato & Chickpea Burger (In a sourdough bun)	15
Baby gem lettuce, tomato, crispy sweet potato skins & side of coleslaw and skin on fries (gfo, v, veo)	
+ Grilled Goat's Cheese	2

SIDES & DIPS

Mac'n'Cheese (v)	6.5
Mac'n'Cheese Chorizo, garlic & parmesan	8
Tender-stem Broccoli Smoked chilli butter, cashews (v)	6.5
Sauteed New Potatoes (v)	5.5
Sourdough Garlic Bread (v)	5.5
+ Mixed Cheese	2
Frickles Deep fried pickles with chipotle ranch mayo (v)	6
House Salad Spinach, rocket, asparagus, spring onion, pesto dressing (ve)	5
Onion Rings (v)	5
Coleslaw (gf, v)	4
Mango & Habanero Mayo (v)	2
Garlic Aioli (v)	2

CHIPS/FRIES

House Fries 3 Cheeses, pancetta, braised short rib & Texas roadhouse sauce (gfo)	9.5
Halloumi Fries Chilli jam (v)	8
Hand Cut Chips (gfo, ve)	5
Skin on Fries (gfo, ve)	5
Sweet Potato Fries (gfo, ve)	6.5

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

✳ **SMOKED IN HOUSE**
v - vegetarian, ve - vegan, veo - vegan option,
gf - gluten free, gfo - gluten free option