

THE BURGERS

Choose from 6 oz 100% Aberdeen-Angus beef burger OR two 3 oz prime steak smash patties served in a toasted sesame brioche bun with pickles and slaw. **DOUBLE UP FOR 3.50**

All burgers can also be served 'naked', just swap the bun for a side salad instead!

THE ORIGINAL 12.00
Your choice of beef patty, grilled or breaded fried chicken breast, red onion, lettuce, tomato and mayo

THE CHEESE 12.50
Patty with cheddar or American cheese, red onion, lettuce, tomato and mayo. Add crispy bacon 1.50

THE BBQ CHEESE 13.50
Patty with bacon, cheddar cheese, fried onions, BBQ sauce, lettuce, tomato onion and mayo

THE RIDGE 13.50
Patty with bacon, deep fried mozzarella, red onion, lettuce, tomato and mayo topped with BBQ sauce

THE FLAMIN' 13.50
Patty with jalapeños and cheddar cheese then topped with our flamin' relish, red onion, lettuce, tomato and mayo

THE FRIES

SKIN ON FRIES v VG
SWEET POTATO v VG
REG 2.00 LRG 4.00

THE GRILL

All of our grilled dishes are served with a salad garnish and a choice of fries or sweet potato fries.

THE BBQ 13.50
Grilled chicken breast with bacon and cheddar cheese covered in our sticky BBQ sauce

THE DIJON 13.50
Grilled chicken breast served in a Dijon mustard, white wine, cream and herb sauce

THE CHICKEN 13.50
3 char-grilled chicken thighs in your choice of piri piri, cajun, chipotle, buffalo, lemon & herb or BBQ sauce

THE FISH CAKES 12.50
Two haddock and spring onion fishcakes

THE BRISKET 16.00
Slow cooked beef brisket sliced and served with slaw and pickles

THE SIRLOIN 20.00
10oz steak cooked to taste and served with grilled tomato and mushrooms

THE RIBEYE 24.00
10oz steak cooked to taste and served with grilled tomato and mushrooms

ADD A SAUCE 3.00
Peppercorn/Diane/Blue Cheese/Mushroom

THE RIBS

Baby back ribs slow cooked in our sticky BBQ sauce, served with fries and slaw

THE FULL RACK 22.00
THE HALF RACK 13.00

THE TAP OUT PLATTERS

THE MEAT ONE 34.00
Half rack of baby back ribs, slow cooked beef brisket, wings, crispy chicken strips, pulled pork, fries, corn on the cob, mac 'n' cheese, mixed salad, served with mayo and BBQ dips

THE VEGGIE ONE v 25.00
Sweet potato fries, onion rings, deep fried mozzarella, corn on the cob, potato skins, slaw, mixed salad and grilled halloumi, served with mayo and BBQ dips

THE CHILLI BEEF 13.50
Patty with chilli, cheddar cheese, red onion, lettuce, tomato and mayo

THE HOT MOTHER CLUCKER 13.50
Breaded fried chicken breast with jalapeños and cheddar cheese, topped with our flamin' relish, red onion, lettuce, tomato and mayo

THE HOG & HEN 13.50
Breaded fried chicken breast with BBQ pulled pork, red onion, lettuce, tomato, mayo and topped with onion rings

THE CLUB 13.00
Grilled chicken breast, bacon, cheddar cheese, red onion, lettuce, tomato & mayo

THE FISH 12.50
Lightly battered cod goujons, tartare sauce, lettuce and tomato finished with a lemon wedge

THE VEGGIE v 12.50
Crispy coated three bean burger, topped with monterey jack cheese, red onion, lettuce, tomato and mayo

THE FALAFEL v 12.50
A Falafel patty with guacamole, salsa, red onion, lettuce, tomato and mayo

THE BURGER OF THE MONTH
Please ask your server for description

THE LOADED FRIES

THE BACON & AMERICAN CHEESE 6.50
THE DIRTY 7.00
Fried onions, jalapenos and american cheese
THE CHEESY v VG* 5.00

THE NACHOS

THE ORIGINAL NACHOS v 10.50
Nachos topped with cheese, cheese sauce, salsa, guacamole, sour cream and jalapenos.

THE CHILLI NACHOS v 12.50
Nachos topped with chilli beef or three bean chilli, cheese, salsa, guacamole, sour cream and jalapeños

THE PULLED PORK NACHOS 12.50
Nachos with our BBQ pulled pork, cheese, salsa, guacamole, sour cream and jalapeños

BURNT END NACHOS 12.50
Nachos topped with burnt ends and beans, cheese, salsa, guacamole, sour cream and jalapenos.

THE MAC 'N' CHEESE

THE ORIGINAL MAC 'N' CHEESE v 10.00
Homemade mac 'n' cheese topped with cheddar cheese

THE BACON MAC 'N' CHEESE 11.00
THE PULLED PORK MAC 'N' CHEESE 12.00

THE BURNT ENDS & BEANS MAC 'N' CHEESE 12.00
THE BACON & BLUE CHEESE 12.00

THE SALADS

Mixed leaves, cherry tomatoes, cucumber, red onion, and grated carrot served with either honey and mustard dressing, ranch dressing or balsamic glaze.

Grilled Halloumi v
Chargrilled Chicken Breast
Crispy Chicken VG*
Steak & Blue Cheese +1.00

THE DOGS

All of our dogs are served in a soft bun with slaw

THE CLASSIC DOG 12.00
Pork frank, fried onions, ketchup and French's mustard

THE DIRTY DOG 12.50
Pork frank, melted blue cheese, crispy bacon and spring onions

THE CHILLI CHEESE DOG 13.50
Pork frank, topped with chilli and cheddar cheese

THE HOG & DOG 13.50
Pork frank with BBQ pulled pork

THE BUNS

We cook our brisket and pork shoulder slow and low to ensure the meat is tasty and tender, served with pickles and slaw

THE PULLED PORK 13.50
BBQ pulled pork, slaw, salad and mayo

THE PHILLY CHEESE STEAK 13.50
Sirloin steak, fried onions and green peppers topped with melted swiss cheese and mayo

THE BRISKET 14.50
Slow cooked beef brisket, fried onions, Monterey Jack cheese, salad, mayo and French's mustard

THE TRUFFLE & PARMESAN 7.00
THE CHILLI CHEESE 7.00
THE BBQ PULLED PORK 7.00
THE BURNT ENDS & BEANS 7.00
THE CHEESEBURGER FRIES 7.00
Smashed burger bits, pickles, cheddar, cheese sauce and topped with burger sauce.

THE SIDES

THE MOZZARELLA v 5.50
Mozzarella coated in breadcrumbs and deep fried served with a choice of dip

THE CHICKEN STRIPS 5.50
Strips of crispy breaded fried chicken breast served with a choice of dip

THE WINGS 6 for 7.50 / 12 for 12.00
Chicken wings coated in your choice of BBQ, sweet chilli, chipotle, buffalo, peri peri or hot sauce

THE SALAD v VG 3.50
Mixed leaves, cherry tomatoes, cucumber, red onion, and grated carrot with a dressing of your choice

THE BURNT ENDS & BEANS 5.50
Brisket burnt ends and kidney beans in our sweet BBQ sauce

THE HALLOUMI v 5.50
Grilled halloumi or halloumi fries

THE SKINS v 6.00
Potato skins topped with cheddar cheese and either bacon, onion, chilli beef or three bean chilli

THE MAC 'N' CHEESE v 5.50
Homemade mac'n'cheese topped with cheddar cheese

THE PICKLES v VG 2.50
THE JALAPENO BITES v 5.50
Jalapeno stuffed with nacho cheese in a tortilla chip coating

THE PRAWNS 6.50
King prawns in batter

THE MAC 'N' CHEESE BITES v 5.50
Creamy mac 'n' cheese in breadcrumbs

THE GARLIC BREAD 4.00
ADD CHEESE 1.50
THE BBQ PULLED PORK 5.50
THE ONION RINGS v 4.00
THE SLAW v 3.50
THE CORN v 3.50



THE DIPS

PLEASE ASK YOUR SERVER FOR OUR CHOICE OF DIPS



Please note ALL food is cooked to order to ensure the best quality. Food Allergies and Intolerances. Some of our foods contain allergens. Please speak to a member of staff for more information. VG = Vegan • VG* Vegan when served with vegan alternative. Please advise your server when ordering. Unfortunately it is not possible to guarantee that any product is 100% free from allergens due to the risk of cross-contamination in our busy kitchens and bars.

THE GINS

HENDRICKS served with cucumber, mint & fever-tree tonic	5.50
BOMBAY SAPPHIRE served with lime peel, lime wedge & fever-tree tonic	5.50
EDINBURGH'S GINGER & RHUBARB served with a dehydrated apple slice & Mediterranean Fever Tree tonic	5.50
GORDON'S PINK served with mixed frozen berries & aromatic fever-tree tonic	6.00
WHITLEY NEILL PARMA VIOLET Served with mixed frozen berries & fever-tree tonic	5.50
WHITLEY NEILL BLOOD ORANGE served with dehydrated orange, thyme & fever tree tonic	5.50

THE SOFTS

REGULAR 2.00	LARGE 3.50
SODA Coca Cola/Diet Coca Cola/lemonade/lime/orange/cranberry/passion fruit/blackcurrant	
JUICES Apple, cranberry, pineapple or orange	
FLOATS Add a scoop of Vanilla ice cream to our sodas	
J20	
Tonic	
Water - still or sparkling	

THE PREMIUM SOFTS

Fanta Orange	2.50
Appletiser	2.80
Iced Tea	2.80
Ginger Beer	3.30
Ginger Ale	2.30
Red Bull	3.30

THE BOTTLES

Peroni	5.00
Peroni VG	5.00
Guinness 0% (can)	4.00
Doombar	5.00
Corona Cero 0%	3.50
Rekorderlig Wild Berry	5.50
Rekorderlig Strawberry and Lime	5.50
Desperados	5.00
Corona	5.00

THE DRAUGHT

Budweiser	Pint 5.00	½ 2.50
Heverlee Pilsner	Pint 6.00	½ 3.00
Orchard Pig	Pint 5.00	½ 2.50
Corona	Pint 6.00	½ 3.00
Camden Pale Ale	Pint 5.50	½ 2.50
Camden Hells	Pint 6.00	½ 3.00
Guinness	Pint 6.00	½ 3.00

THE HOT DRINKS

Americano	3.30
Flat White	3.40
Espresso	2.80
Double Espresso	3.40
Cafe Latte	3.40
Cappuccino	3.50
Mocha	3.60
Floater Coffee	3.50
Liqueur Coffee	5.70
Hot Chocolate	3.80
Tea	2.50
Herbal Tea	3.00

THE SHAKES

1.00	Sweet American style shakes made with full flavour ice cream, whole milk and topped with whipped cream.
2.80	
1.30	
1.30	Vanilla
	Chocolate
	Strawberry
	Banana
	Butterscotch
	Oreo
	Malteser
	Peanut M&Ms
	Biscoff
	Shake Of The Month

THE BABY SHAKES

3.00	Vanilla
	Chocolate
	Strawberry
	Banana

THE WINE

THE WHITE Short Mile Bay Sauvignon Blanc 125ml 2.70 250ml 5.30 BTL 18.00 South Easter Australian Wine. The sauvignon Blanc grapes of this wine are picked just at the point of ripeness to preserve the variety's fresh, aromatic style. Clean tropical notes of passion fruit and a herbaceous grass lift followed by a crisp finish.
Wicked Lady Pinot Grigio, California 125ml 4.00 250ml 8.00 BTL 23.50 Aromas of green apples on the nose with a touch of citrus & crunchy acidity on the finish.
Zuccardi Brazos Chardonnay, Argentina 125ml 3.40 250ml 6.70 BTL 28.50 A beautifully crisp and fresh Chardonnay from the foothills of the Andes Mountains. Bright and zingy, with white nectarine and flinty notes on the balanced, mineral palate. Aged for 6 months in old French oak
THE ROSE Wicked Lady White Zinfandel Rose 125ml 2.70 250ml 5.30 BTL 16.00 The juice from the crushed grapes spends a short time in contact with the skins which gives the wine a salmon-pink colour. Shows red-fruits on the rich, juicy palate, a fruit forward yet bold, loved for its red fruit flavours and smoky exotic spice notes.
A Rubini Pinot Grigio Rosado, Italy 125ml 4.00 250ml 8.00 BTL 18.00 The nose shows aromas of wild flowers, vanilla and strawberry; the palate is refreshing with delicate fruit flavours
THE RED Short Mile Bay, Shiraz 125ml 2.70 250ml 5.30 BTL 18.00 Rich berry fruit on the palate and a pinch of pepper spice so typical of Shiraz
Zuccardi Brazos Malbec, Argentina 125ml 4.00 250ml 8.00 BTL 28.00 Aromas of ripe red and black fruits. Cherries, plums and blackberries, medium bodied with soft tannins and balanced acidity
Flagstone Poetry Cabernet Sauvignon 125ml 3.40 250ml 6.70 BTL 23.50 A complex nose with a mixture of dark red fruit, mocha, cigar box and mint aromas. Palate - Hint of dark chocolate and well balanced oak on the finish
THE FIZZ Da Luca Prosecco 1.25ml 4.50 BTL 32.00 Pear and peach fruit on a lively, yet soft and generous palate.
Moet & Chandon Brut BTL 75.00 Stone fruit forward including Mango and Guava. It has a generous palate that combines sweetness and freshness

LUNCH OFFER
9.00

THE CLASSIC DOG, FRIES AND SODA
THE CHEESE, FRIES AND SODA
THE VEGGIE, FRIES AND SODA
THE FISH, FRIES AND SODA

Available Mon - Fri 12:00 - 14:30

THE STARTERS

ORIGINAL NACHOS
DEEP FRIED MOZZARELLA
CHICKEN WINGS X 4

THE MAINS

THE CLASSIC DOG AND FRIES
THE CHEESE AND FRIES
THE SALAD WITH GRILLED CHICKEN OR HALLOUMI V
THE BBQ PULLED PORK
THE VEGGIE V

THE DESSERTS

ICE CREAM V GF
CHOCOLATE BROWNIE V

EARLY EVENING OFFER

1 COURSE 9.00
2 COURSES 12.00
3 COURSES 14.00

Available
Mon - Wed
17:00 - 19:00

MONDAY TAKE OUT
BUY ONE BURGER GET ONE FREE

Available 12:00 - 14:00 & 17:00 - 21:45

Take Out Only. T&C Apply

