Starter

SOUP	
Homemade soup of the day (please ask server), ser	ved
with freshly baked cell block wheaten bread	7
HAND-SPUN CHICKEN WINGS	
Crispy fried chicken wings served with your	
choice sauce	
* Hot Buffalo	
* Garlic & Parmesan Truffle	
* Sticky BBQ	12
BRUSCHETTA	
Garlic toasted sourdough topped with fresh cherry	
tomatoes, red onion, basil dressing & balsamic glaze	9
M	7
Add feta	2
CRISPY PANKO COATED BRIE	
Served with a homemade cranberry & orange comp	ote
roquito peppers & dressed baby	~,
leaf salad (V)	10
ledi salaa (v)	10
WILL BUILD COME ON COMPANION	
WILD MUSHROOMS ON SOURDOUGH	
Sauteed wild mushrooms with garlic, herbs & spinac	
Served on toasted French Village sourdough with ve	gan
parmesan & basil dressing (Ve)	9
GARLIC FOCACCIA	
Toasted garlic French Village focaccia (V)	5
Add In-house smoked Cheddar	2
	100
SALT & CHILLI CHICKEN	
Crispy chicken strips tossed in salt & chilli seasoning	
served with pickled salad & wasabi aioli	
	10
Starter	10
Main with side order and sauce	18
VODEAN BRO BRIEVET BAO BUIL	100
KOREAN BBQ BRISKET BAO BUN	12
In-house smoked, slow-cooked beef brisket with Kor	rean
BBQ sauce, served in steamed bao buns.	
Topped with pickled chillies, green onion, and	

Main

CHARGRILLED CHICKEN Tender chargrilled chicken served with smoked chorizo mash, sautéed spinach, shallots, & a crean mushroom sauce	ny 19
IN-HOUSE SMOKED BRISKET & CHARGRILLED CHICKEN	
Smoked brisket & chargrilled chicken, served with champ, beer-battered onion rings and rich	n 81
peppercorn sauce	23
PEPPERED CHICKEN STACK Freshly battered chicken goujons, served on creamy champs, topped with beer battered onion rings & a rich peppercorn cream 18	
FISH & CHIPS Freshly battered cod fillet served with Beef Dripping chips, mushy peas &	
tartare sauce	19.
SALT & CHILLI SCAMPI Crispy, golden scampi tossed in a salt & chilli seasoning, served with rainbow slaw & lightly	
curry-dusted skin-on fries	19
CRISPY SKINNED SEABASS Fresh Seabass Pan fried, leek & potato ragu, crispy capers & herb oil	26
IN - HOUSE SMOKED BRISKET RIGATONI Rigatoni pasta with smoked brisket & a creamy peppercorn sauce, served with toasted French Vilk	

garlic focaccia

ABERDEEN ANGUS BEEF BURGER

Chargrilled 8oz Aberdeen Angus beef burger topped with in-house smoked cheddar, bacon jam, pickled red onion, romaine lettuce, & beef tomato, served with a side of your choice

BUTTERMILK FRIED CHICKEN BURGER

Crispy Buttermilk Chicken dipped in a Sweet Spicy Glaze, Brioche Bun, Lettuce & Ranch dressing Served with side of choice

IN-HOUSE SMOKED BRISKET SANDWICH

Tender slices of smoked brisket on sourdough, with pickled red onion, melted smoked cheddar, & a Guinness stock gravy dipping pot, served with a side of your choice

DIRTY LOADED BRISKET FRIES

Freshly smoked brisket served with smoked cheddar, onion rings, Cell Block sauce, & garlic mayo on skin-on fries

ROASTED RED PEPPER TOMATO RIGATONI

Rigatoni pasta with roasted red peppers, tomatoes, fresh basil, & parmesan, served with toasted French Village garlic focaccia (V)

CHILLI CHICKEN PASTA

Chargrilled chicken breast tossed with pasta in a spicy chilli & garlic cream sauce, finished with fresh herbs & parmesan. Served with toasted garlic French Village focaccia bread

VEGETARIAN PIE

Supplied by The Pie Shop, Moira Home of Authentic Scotch Pies (ask server for details)

STEAK & GUINNESS PIE

Slow cooked tender steak pieces in a rich Guiness gravy with onions, carrots, & herbs, topped with a golden, flaky puff pastry lid. Served with a side 19 of choice

SUGAR PIT BACON CHOP

Sweet cured bacon chop cooked on the bone, served with creamy champ, honey glazed roasted root vegetables & a cider apple sauce 21

WILD MUSHROOM RAGU

Slow cooked wild mushrooms, rich tomato & wine sauce, parsnip crisps, herb oil, vegan parmesan (Ve)

Choice of Chargrilled Steaks

CHARGRILLED STEAKS

Sourced from award winning Carnbrooke meats Served with battered onion rings, roasted vine tomatoes, your choice of side & sauce

OOZ RUMP STEAK	
ZOZ SIRLOIN STEAK	
OOZ FILLET STEAK	



SIDES 5

BEEF DRIPPING CHIPS

SKIN-ON FRIES

CREAMY MASH

CHORIZO MASH

CHAMP

GARLIC, PARMESAN & TRUFFLE FRIES

BEER BATTERED ONION RINGS

SWEET POTATO FRIES

VEG

SEASONAL VEG

HOUSE SALAD

RAINBOW SLAW

SAUTEED GARLIC MUSHROOMS

SAUCES

PEPPERCORN & BRANDY CREAM

RED WINE GRAVY

WHITE WINE CREAM

BACON & MUSHROOM

PLEASE NOTE ALL OUR FOOD IS PREPARED IN THE SAME AREA, THEREFORE WE CANNOT GUARANTEE ANY DISH IS 100% ALLERGEN FREE. (please inform your server of any food allergies or dietary requirements)

toasted sesame.