

# BBQ MENU

## **Classic Beefburger (ga) £15.50**

6oz beef patty, toasted brioche bun, baby gem, tomato, gherkin, burger sauce, slaw, onion rings, chunky chips 1380 kcal

## **Chicken Suprême (gf) £17.00**

crushed new potatoes, green beans, choice of peppercorn sauce or red wine jus\*, watercress 722 kcal | \*619 kcal

## **King Prawn & Chorizo Skewer (gf) £25.00**

grilled tomato, roasted portobello mushroom, rocket, fries 1415 kcal

## **8oz Sirloin Steak (gf) 709 kcal £25.00**

- OR -

## **8oz Fillet Steak (gf) 615 kcal £33.00**

our steaks are 28 day dry-aged and served with grilled tomato, roasted portobello mushroom and rocket

### **CHOOSE YOUR SIDE**

**French Fries** 366 kcal

- OR -

**Chunky Chips** 329 kcal

### **CHOOSE YOUR ACCOMPANIMENT**

**Peppercorn Sauce** 96 kcal **£2.00**

- OR -

**Café de Paris Butter** 52 kcal **£1.25**

(v) Suitable for vegetarians (ve) vegan (gf) gluten free (ga) gluten adaptable

Please ask for full allergy information. Dishes may contain nuts or nut traces.

Fresh fish, unsurprisingly, may contain bones. Weights are shown uncooked.

We're only human, if we make a mistake please take time to tell us, we can help you, trip advisor can't!

Calorific information and nutritional data is taken from information provided by suppliers and manufacturers and spot checked using laboratory testing. Adults need around 2000 kcal a day. Our staff receive 100% of any tips.

Service is not included. PB3

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# FANCY A DESSERT?

## Sticky Toffee Pudding (v) £7.50

vanilla ice cream or custard\* 733 kcal | \*700 kcal

## Rhubarb & Custard Eton Mess (v, gf) £7.50

rhubarb compôte, crushed meringue,  
Chantilly cream, custard 626 kcal

## Ice Cream (v, gf) £6.50

please ask for today's flavours (three scoops) 307 kcal

## Sorbet (ve, gf) £6.50

please ask for today's flavours (three scoops) 245 kcal

## Chocolate Brownie (v, gf) £7.50

clotted cream ice cream, chocolate sauce 588 kcal

## Raspberry Crème Brûlée (v) £7.50

mini sultana scone 592 kcal

## Triple Chocolate

### Ice Cream Sundae (v) £6.75

brownie pieces, clotted cream ice cream,  
chocolate ice cream and chocolate sauce with  
Chantilly cream 817 kcal

- plus -

### YOUR CHOICE OF 2

#### OF THE FOLLOWING TOPPINGS:

- chocolate honeycomb pieces (v) 85 kcal
  - mini flake (gf) 174 kcal
- crushed meringue (gf) 51 kcal
  - 100s & 1000s (ve) 23 kcal
- strawberry sauce (ve) 70 kcal
- chopped nuts (ve, gf) 61 kcal
- rossini wafer twirl (v) 21 kcal
- glace cherries (ve) 55 kcal

## BRITISH ARTISAN CHEESES

### Three British Artisan Cheeses £11.00

Tunworth, Colston Bassett, Sparkenhoe  
Red Leicester 598 kcal

### Five British Artisan Cheeses £16.00

Tunworth, Colston Bassett, Sparkenhoe  
Red Leicester, Driftwood, Dambuster 768 kcal

**We recommend you eat your cheeses in the following order; from light to strong:**

**Tunworth:** pasteurised, cows milk, animal rennet.  
Made by Stacey Hedges at Hampshire cheese company  
in Herriard. A British made cheese in a Camembert style.  
Fruity and rich with a lingering mushroomy flavour.  
Raymond Blanc says "it's better than French Camembert"  
- enough said!!

**Sparkenhoe Red Leicester:** unpasteurised, cows milk,  
animal rennet. Made by David & Jo Clarke on Sparkenhoe  
Farm Leicestershire. Made to an old recipe in the  
traditional way since 2005, the first unpasteurised Red  
Leicester to be made in Leicestershire for 50 years.  
Wrapped in cheesecloth, coated in lard and matured for  
at least six months on beech wood shelves at  
10 degrees. Complex nutty and mellow with a sweet  
smooth finish. Cheese fact - gets it's orange colour from  
Annatto taken from the Achioté tree which is found in  
South America.

**Colston Bassett:** pasteurised, cows milk, vegetarian  
rennet. Made by Billy Kevan and team in the small village  
of Colston Bassett, Nottinghamshire. Matured for 8  
weeks. Creamy, rich with a mellow blue flavour probably  
the best stilton made!! Cheese fact - It takes 136 pints of  
milk to make one whole 8kg cheese.

**Driftwood:** unpasteurised, goats milk, vegetarian rennet.  
Made by Rodger Longman at White Lake Cheese in  
Somerset (Bagbrough Farm). Driftwood is a soft creamy  
log-shaped cheese rolled in ash. Earthy undertones with  
lemony, citrusy notes. Getting stronger with age and  
becoming more goaty.

**Dambuster Cheddar:** pasteurised, cows milk, vegetarian  
rennet. A full fat hard cow's cheese. Slowly oak-smoked  
for 24 hours to impart a full yet delicate flavour which  
grows richer on the palate. A perfect balance between  
cheese and smoke.

