

BBQ MENU

Classic Beefburger (ga) £13.95

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

Chicken Suprême (gf) £15.25

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

King Prawn & Chorizo Skewer (gf) £19.75

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

8oz Sirloin Steak (gf) 70g kcal £19.75

- OR -

8oz Fillet Steak (gf) 615 kcal £26.95

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. PB1

RedCat

www.redcatpubcompany.com

FANCY A DESSERT?

Sticky Toffee Pudding (v) £6.50

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

Rhubarb & Custard Eton Mess (v, gf) £6.50

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

Ice Cream (v, gf) £5.75

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

Sorbet (ve, gf) £5.75

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

Chocolate Brownie (v, gf) £6.50

clotted cream ice cream, chocolate sauce 588 kcal

Raspberry Crème Brûlée (v) £6.50

mini sultana scone 592 kcal

Triple Chocolate

Ice Cream Sundae (v) £6.25

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 £9.00

Tunworth, Colston Bassett, Sparkenhoe

Red Leicester 598 kcal

Five British Artisan Cheeses £12.00

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!!

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.

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 Achiote tree which is found in South America.

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.

