

SLAUGHTERHOUSE

SMOKEHOUSE BAR & EATERY

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

PLEASE ASK FOR OUR WEEKLY SPECIALS

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

STARTERS

Soup of the Day

Toasted sourdough (gfo, ve) £8

Smoked Chicken Wings*

Hawaiian BBQ (gfo) or garlic hoisin £9.50

1/2 Rack of Slow Smoked BBQ Pork Ribs*

Spicy Korean slaw (gf) £9

Pulled Pork Fritter

Celeriac & fennel remoulade, burnt apple puree £9

Seared Scallops

Crispy pancetta, pea puree, pickled fennel, smoked chilli butter (gf) £11 / £22

Ricotta Stuffed Mushroom

Cherry tomato salsa, green pesto, rocket & balsamic glaze (gf) £8.50

SALADS

Caesar

Romaine lettuce, crispy bacon, croutons, parmesan, anchovies, caesar dressing (gfo) £7.50 / £15

+ Tiger Prawns £3 each

+ Lemon, Herb & Garlic Chicken £4

Burrata

Rocket, pine nuts, cherry tomato, crispy basil, sundried tomato dressing (v) £9 / £17

+ Lemon, Herb & Garlic Chicken £4

Roasted Butternut Squash

Feta mousse, mixed leaves, cucumber, cranberries, candied walnuts, maple & pomegranate dressing (veo) £7.50 / £15

MAINS

Fish & Chips

House cut chips, mushy peas, tartare sauce £16.50

Slow Smoked BBQ Pork Ribs*

Skin on fries, spicy Korean slaw (gf) £18

Moules

Garlic, parsley & Guernsey cream sauce or Thai yellow curry with coconut milk, served with bread (gfo) £9 / £17

+ Skin on Fries £5

Chilli, Garlic Tofu Knot & Vegetable Stir Fry

Sesame, mange tout, vermicelli noodles, spring onions, toasted peanuts, coriander oil (gf, ve) £16

Creamy Butternut Squash & Mushroom Risotto

Roasted butternut, crispy kale, feta & toasted almonds (v) £16

Roasted Cornfed Chicken Breast

Chorizo mash, spinach, caramelised shallot & mushroom sauce (gfo) £22

Fillet of Monkfish

Smoked cauliflower puree, roasted cauliflower steak, hasselback potatoes, crispy kale, shellfish bisque cream (gf) £24



BURGERS

Served with baby gem lettuce, tomato, pickle & skin on fries

SLAUGHTERHOUSE BURGER (In a brioche bun)

Relish, spicy Korean slaw

£16

DOUBLE UP YOUR BURGER

£6

+ Monterey Jack Cheese £2.50

+ Blue Cheese £2.50

+ Brie £2.50

+ Bacon £3

+ Onion Rings £2.50

+ Shredded BBQ Brisket* £4

+ 3 Chilli Mayo £2

MINCED ASIAN SPICED CHICKEN BURGER (In a brioche bun)

Spicy Korean slaw, sweet chili and lime mayo

£16

CRISPY COD BURGER

(In a brioche bun) 3 chilli mayo, spicy Korean slaw

£16

SWEET POTATO & CHICK PEA BURGER

(In a sourdough bun) (gfo, ve)

Pickled carrot and sesame salad, spicy Korean slaw

£15

+ Grilled Halloumi £2.50



SMOKEHOUSE PLATTER

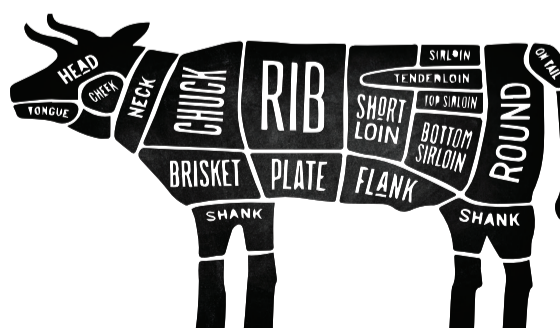
Smoked Chicken Wings*,
Hot Honey Chicken Sausage,
Shredded BBQ Brisket*,
Smoked Pork Ribs*,
Beef Short Rib, Loaded Cornbread,
Bourbon Beans, Frickles,
Skin On Fries, Spicy Korean Slaw,
3 Chilli Mayo

£28 or £50 (to share)

STEAKS

We like to keep things fresh at the Slaughterhouse. All our steaks are sourced from local suppliers.

All steaks served with skin on fries, roasted plum tomato, field mushroom, watercress & pickled red onion garnish.



10^{oz} RIB-EYE

£28

8^{oz} FILLET

£32

26^{oz} TOMAHAWK (For 2)

£69

Choice of 2 sauces

UPGRADE TO SURF & TURF
TIGER PRAWNS £3 EACH
SCALLOPS £3 EACH

EXTRAS (All sauces are gf)

+ Onion Rings £2.50 + Garlic Butter £2.20

+ Béarnaise Sauce £2.50 + Cowboy Butter £2.50

+ Peppercorn Sauce £2.50 + Blue Cheese Sauce £2.50

SIDES

Mac 'n' Cheese £6.50

Mac 'n' Cheese With shredded BBQ brisket* £8

Poutine Canadian version of chips, cheese curd & gravy (gf) £7

Hand Cut Chips (gf, ve) £5

Skin on Fries (gf, ve) £5

Sweet Potato Fries (gf, ve) £6.50

House Fries Skin on fries topped with cheese, crispy bacon, Texas roadhouse sauce & spring onions (gf) £9

Frickles

Deep fried pickles with 3 chilli mayo £6

Crispy Veg

Broccoli, aubergine, pepper, mushrooms, sweet chilli & lime mayo £6

Loaded Cornbread (v) £6

Flat Bread Spicy herb tomato & feta or wild mushroom, roasted red pepper & truffle oil £5.50

House Salad Spinach, rocket, cucumber, spring onion, green pesto dressing (ve) £5

Onion Rings £5

3 Chilli Mayo £2

Spicy Korean Slaw (gf, ve) £4



DRINKS MENU

slaughterhouse.gg

SLAUGHTERHOUSE

SMOKEHOUSE
BAR &
EATERY

NON ALCOHOLIC	175ml	250ml	Bottle
Oddbird Domaine de la Prade Chardonnay 0%	£6.50	£8.90	£25
Oddbird de la Prade Merlot & Shiraz 0%	£6.50	£8.90	£25

PROSECCO & SPARKLING WINES	200ml	Bottle
Villa Sandi Prosecco Il Fresco DOC (I)	£9.20	
Villa Sandi Prosecco Rose (I)	£9.50	
Anna de Codorniu Cava Blanc de Blancs NV (Sp 20cl)	£9.50	
Villa Sandi Prosecco Brut DCG Millesimato (I)		£34
Fruity & flowery aroma with hints of ripe golden apple and small mountain flowers. The dry, soft and flavoursome sensation on the palate is followed by a fruity and harmonious aftertaste.		
Bottega Gold Prosecco Brut NV (I)		£34
Bottega Rose Spumante NV (I)		£34
Castelnaud Brut NV Champagne (Fr)	£39 - (375ml)	£59
Buscuits aromas give way to lovely spice; displaying a complexity rarely present in a non vintage Brut (40% Chardonnay, 20% Pinot Noir, 40% Pinot meunier).		
Hattingley Classic Reserve Brut NV (UK)		£60
The beautifully complex bouquet combines aromas of green apples with creamy nougat, freshly baked brioche and delicate toasted notes from ageing in bottle. Refreshing and perfectly balanced, with a delightfully long finish.		
Castelnaud Brut Rose Champagne (Fr)		£72
Pretty red fruit characteristics of ripe fresh strawberry and raspberry, a hint of lemon peel and biscuit notes from the ageing over the lees.		
Moet et Chandon Brut Imperial (Fr)		£77
The wine is a blend of the classic Champagne grapes Pinot Noir, Pinot Meunier and Chardonnay. The fresh crisp palate reveals flavours of citrus and white fleshed fruits (apple, pear, white peach) alongside floral notes and elegant hints of brioche and fresh nuts.		
Louis Roederer Cristal 2012 (Fr)		£270
Rich and complex aromas with notes of zesty and candied fruit (lemon) mingled with pollen (white flowers), roasted hazelnut and Madagascar vanilla. After aeration, the bouquet develops rich notes of fresh pastries and smoky notes from bottle ageing. A delicious, concentrated and chalky palate.		
Dom Perignon 2013 (Fr)		£280
Vivid acidity and a chalky underpinning make a crystalline frame for finely detailed notes of ripe melon, mandarin orange, toasted brioche and candied ginger in this harmonious Champagne, which is expressive and expansive on the palate, but with a sense of finesse and restraint. Long and creamy on the mineral-laced finish.		

WHITE WINES	175ml	250ml	Bottle
Fedele Pinot Grigio\Catarratto Organic & Vegan (I)	£7.30	£9.50	£27
In this blend the Catarratto gives the wine body, cream & some delicate pear & ripe melon flavours, whilst the Pinot Grigio brings hints of peach & stone fruit & an incredible freshness!			
Thorne Clarke Milton Park Chardonnay (Aus)	£7.60	£9.90	£28
This Chardonnay offers aromas of peach, melon flowers and honey. The palate is textural and creamy. There is a pithy, waxy quality here that makes this an easy pairing with rich creamier cuisine.			
Kono Marlborough Sauvignon Blanc (NZ)	£7.80	£10	£29
This wine has a vibrant fruit-driven nose bursting with citrus & passionfruit aromas The palate is pure & bright, filled with tropical fruits & herbaceous notes.			
La Sablette Muscadet Sevre et Maine Sur Lie (Fr)	£7.80	£10	£29
This wine is weightier and more long lived than the average Muscadet. An absolute delight which will make a lot of people change their minds about Muscadet! (Melon de Bourgogne).			
Penny Lane Marlborough Sauvignon Blanc (NZ)			£31
Aromas of pineapple & guava dominate with flavours of passionfruit & gooseberry.			
Raimat Saira Albarino (Sp)			£34
This Albarino is refreshing with enjoyable aromas of dried flowers & lemon peel. Delicious as an aperitif & excellent with any kind of fish, rice or seafood dish!			
Roberto Sarotto Gavi di Gavi Bric Sassi (I)			£37
Quite rich in texture compared to most Gavi but still soft and gentle. Medium-bodied and silky with plenty of juicy peach and pear fruit alongside stony minerality.			
Peter Lehmann Wigan Eden Valley Riesling (Aus)			£42
Fresh wine with green apple, lime zest, toasted almond and spicy flavours, backed by brilliant acidity and finishing mouth-wateringly long.			
Pascal Bouchard Chablis "Le Classique" (Fr)	£28 - (375ml)		£45
Attractive Chablis typicity on the nose. Full-flavoured, rich, warm. Classic flavour. Quite rich in texture compared to most Gavi but still soft and gentle. Medium-bodied and silky with plenty of juicy peach and pear fruit alongside stony minerality.			
Dog Point Marlborough Sauvignon Blanc (NZ)			£44
This refreshing Sauvignon wine shows crisp acidity balanced with wonderful concentration. Bone dry from a Pouilly-Fumé mould, contrary to many others with high levels of residual sugar.			
Sancerre Domaine Paul Doucet & Fils (Fr)			£45
Elegant & refreshing with overtones of goosberry & citrus flavours on the palate. Intense & aromatic with tropical fruit flavours.			
Waterkloof Chenin Blanc (SA)			£47
Aromas of stone fruit like nectarine and pear, enhanced by slightly toasty nuances. The start of the wine is fresh and fruity; then it opens up in the middle to a mature and riper style, ending with fine acids that ensure the good structure.			
Meursault Domaine Mazilly (Fr)			£79
Rich & full-bodied, there is nothing lacking in the bouquet of peaches & pears or the palate of toasted almond. Creamy in texture.			
Mommessin Pouilly Fuisse (Fr)			£65
A floral bouquet with ripe apple and citrus fruit flavours. Palate: A rich, silky mouth feel and a hint of almonds on a long smooth finish.			

RED WINES	175ml	250ml	Bottle
Ropiteau Plants Nobles Merlot (Fr)	£6.80	£9.20	£26
Deep purplish red colour, very elegant bouquet & taste with silky tannins that linger in the palate. Nice balance & beautiful length.			
Ederra Rioja Crianza (Sp)	£7.60	£9.90	£28
Aromas of ripe red fruit underlain with supple notes of vanilla, coconut and cocoa.			
Belleruche Rouge Cote du Rhone Chapoutier (Fr)			£30
An intense wine with blackcurrant & raspberry notes complemented by notes of white pepper. The wine is juicy, powerful & fruity on the palate, with roasted notes, & silky delicate tannins.			
P15 Malbec, Patagonia (Arg)	£8.80	£10.90	£31
Intense purple in the glass, this Patagonian Malbec has a nose of Morello cherries, ripe plums & a subtle hint of violets. The palate shows decent weight & plenty of fruit.			
Cycles Gladiator Pinot Noir (Cal)	£9.10	£11.30	£33
This fresh and juicy Pinot Noir bursts out of the glass with aromas of cherries. The palate is round and supple, medium body with delicate tannins. On the finish, a slight cedar and vanilla character show off a delicate oak influence in this easy drinking Pinot Noir.			
Borgo del Mandorlo Appassimento (I)			£33
Appassimento is the southern Italy's interpretation of Amarone! Smooth wine, full bodied & bursting with flavour.			
Chateau De Pierreux Brouilly (Fr)			£36
Brilliant deep ruby in colour with an elegant aroma of soft, floral notes of violet and peonies. Soft and round on the palate with dark berry flavours of blueberry and blackcurrant.			
Moulin d'Issan Bordeaux Superieur (Fr)			£37
Moulin d'Issan is full & velvety. This wine is fruity with aromas of black fruit & ripe plums. Great value for money.			
Chateau Laroque Les Tours De Laroque Saint-Emilion Grand Cru (Fr)			£43
The second wine of this estate, is smoothly textured & rich with dark plum & liquorice flavors. Plenty tannins in the background, good structure. Great glass of wine.			
Gascon Escorihuela Malbec Gran Reserva (Arg)			£45
Expressive dark fruit nose that delivers note of fresh red fruits such as plums & berries. Fruity aftertaste bound to please palates that appreciate intense & expressive wines.			
Albert Bichot "Secret De Famille" Bourgogne Pinot Noir (Fr)			£46
Charming, it reveals predominantly fruity aromas on the nose with notes of blackcurrant and red fruits. Silky and velvety on the palate, this wine has a tender and balanced background giving way to a delicately scented finish of red fruits.			
Museum Real Reserva Cigales (Sp)			£48
A dark, brooding beauty with a wild streak needs serious handling. Deep-seated black fruit & high-toned structure. Tempranillo (Tinto Fina).			

Cannonball Cabernet Sauvignon (Cal)			£54
Balance in the mouth is exceptional from start to finish – strawberry, blueberry, & red apple dipped in dark chocolate, allspice & a layer of toasted oak. Tannins are structured but not overwhelming, with very well-balanced acidity.			
Ballade De La Pointe Pomerol (Fr)			£65
The colour is a beautiful deep, brilliant crimson. The nose offers crushed strawberries & blueberries. The Palate is full & creamy, closing on a pleasant tobacco note. The Finish is subtle. Round & velvety with a silky texture & fine ripe tannins, all & all well balanced with an elegant finish.			
Cune Real Gran Reserva Rioja (Sp)			£68
The nose is very elegant highlighting oaky and spicy notes together with hints of ripe red fruits. On the palate the wine is full bodied and lively with great structure and fresh acidity. The tannins are fine, polished and well integrated.			
Amarone della Valpolicella "Torre del Falasco" (I)			£72
Deep ruby in colour, this wine has aromas of ripe plums, spice & cocoa, which give way to a solid tannin structure that supports the concentrated, dried cherry fruit character.			
Blason d'Issan 2nd Wine Margaux (Fr)			£77
Deep cherry crimson. Fresh, graphite with pure dark fruit. Lots of lead pencil on the palate and not at all leafy. Lovely purity and very silky, elegant tannins. Aromatic. Cool and fresh and elegant. Lightish but still has lovely scented length.			
Lacoste Borie Pauillac (Fr)			£82
Beautiful ruby red color, very intense red berries aromas & spicy notes. It presents the very characteristic cassis nose. Fruity with ripe & silky tannins on the palate.			
Mercurey Les Perrieres Domaine Perrault (Fr)			£85
The nose opens up with notes of fresh red fruits and spices. Pleasant to taste, this wine has a rounded and fruity attack before revealing its fine and silky tannins. This is well-balanced Pinot Noir with long-lasting aromas.			
ROSE WINES	175ml	250ml	Bottle
Route 66 Boulevard Blush (Cal)	£6.80	£9.20	£26
Ripe, juicy flavours of watermelon & strawberry lead to a long sweet finish.			
Barbelle Rose Fleuri Coteaux d'Aix en Provence Rose (Fr)	£7.80	£10.30	£30
Pale & brilliant, salmon reflections. On the palate - fresh strawberry, harlequin sour cherry, white flowers.			
Whispering Angel Cotes De Provence Rose (Fr)			£45
The siren-like fresh aroma & notes of citrus & pink grapefruit are only bettered by its smooth & creamy feel on the palate. The flavour is complex, with layers of fruity flavours; testament to the Provence region it comes from.			
Barbelle Rose Fleuri Coteaux d'Aix en Provence Rose 1.5l (Fr)			£62