

LORD WARGRAVE



We pride ourselves on our local high-quality produce and cooking. We ethically source our dry rubbed meat which is smoked in-house - low and slow - giving it extraordinary taste. Our bread is supplied by the incredibly experienced Rinkoff's Bakery, who have been baking for the capital for over 100 years. Our meat is supplied by Select butchers of East London - who ensure that our meat is UK-reared and of the highest quality.

Start your meal with a Barrel Aged Old Fashioned 11

SMALL PLATES

Crispy chicken wings: House BBQ, buffalo, or fire sauce - 6/12 pcs 7.5/14

****FIRE WINGS** not for children or the faint-hearted**

Dirty fries, smoked pulled pork, BBQ sauce, pickles, applewood smoked cheddar - upgrade to brisket for 3 11.5

Crispy squid, confit garlic aioli, lemon 9.5

Chicken Goujons, Seoul sauce, white sesame seeds, red chilli, nori 8.5

Halloumi fries, house buffalo sauce, pomegranate, aioli 4 pcs (v) 8.5

Smoked chicken thighs, zhoug 8

Corn ribs, smokey butter, red chilli, sesame, coriander (v) 7.5

Sticky cauliflower, white & black sesame, red chilli, coriander 7.5

SALAD

Chicken Caesar Salad, cos lettuce, parmesan, boiled egg, caesar dressing 16

Grilled halloumi, baby gem, avocado, honey mustard dressing, pomegranate seeds, pomegranate molasses 15

RIBS

British beef short rib, pickled red chilli 23

St Louis pork ribs, pickled cucumbers 22

Hickory smoked baby backs, b&b pickles 21

The Wargrave Rib Platter: British short rib, St Louis, baby backs, fries, chilli, pickles & slaw 55

ROASTS

All roasts are served with roast potatoes, swede, carrot, hispi cabbage, purple sprouting broccoli, Yorkshire pudding and gravy

Chef's Roast (Trio of meat) 26

Roast Beef - 28 day dry aged Herefordshire rump of beef 21

Roast Pork-Mr Bosworth of Ongar Waveney pork belly 19.5

Roast Chicken - Roast crown of Suffolk chicken, sage & onion pork stuffing 19.5

Vegan/Vegetarian nut roast (vg) - optional Yorkshire pudding (v) 1.5 19.5

Kids Roast- Pork /Beef/chicken 10

BUNS

All buns include skin on fries, upgrade to spiced tater tots for £1 - add bacon to any burger + £2

Sloppy Bun, 18-hr smoked brisket, slaw, BBQ sauce, applewood smoked cheddar, gravy on the side 18

Smash burger: double rib & chuck beef patty, double cheese, onion, pickles, burger sauce 17.5

Plant-based burger, jalapeño mayo, tomato relish, shredded lettuce, vegan smoked cheese (vg) 17.5

Portobello mushroom burger, fresh rocket, smoked applewood cheese, tarragon mayo (v) 17.5

Boston butt bun, pickles & slaw 16.5

Crispy chicken burger, gochujang mayo, iceberg lettuce 16.5

Smoked chicken thigh bun, aioli, slaw, pickles & zhoug 15.5

SIDES

Applewood smoked mac & cheese (v) 6 | Spiced tater tots (vg) 6 | Skin-on fries (vg) 5 | Potato wedges (vg) 6

Corn on the cob (v) 6 | Mixed cabbage slaw (vg) 4 | Mixed leaf salad (vg) 4.5 | Dill pickles (v) 4.5 | Padron peppers (v) 6

SAUCES - 1.5

Blue cheese sauce | House BBQ sauce | House buffalo sauce | Fire sauce | Aioli | Smoked chipotle mayo