

# THE LORD RAGLAN

INDEPENDENT BEER HOUSE

## SMALL PLATES

3 SMALL PLATES FOR £17.95  
5 SMALL PLATES FOR £29.95

|   |       |
|---|-------|
| <b>HUMMUS</b> /vg   | £6.45 |
| Warm pitta, marinated olives  |       |
| <b>SALT &amp; PEPPER SQUID</b>  | £7.95 |
| Garlic mayo   |       |
| <b>CRISPY CAULIFLOWER BITES</b> /v  | £6.95 |
| Chipotle hot sauce  |       |
| <b>HALLOUMI FRIES</b> /v  | £6.45 |
| Sweet chilli, pomegranate, mint yoghurt   |       |
| <b>BAO BUNS</b>   | £8.45 |
| <b>CHOICE OF:</b> Sticky pork belly / Chicken /<br>Grilled aubergine & red pepper /vg |       |
| <b>BUTTERMILK FRIED CHICKEN</b>   | £8.45 |
| Pesto mayo  |       |
| <b>TANDOORI CHICKEN SKEWERS</b>   | £7.95 |
| Mint yoghurt, lemon juice   |       |
| <b>VEGGIE SPRING ROLLS</b>  |       |
| Dipping soy sauce   |       |
| 6 for £6.95   15 for £14.95`  |       |

## SMOKER

|   |        |
|---|--------|
| <b>FULL RACK BBQ BABY BACK PORK RIBS</b>  | £21.95 |
| House smoked with Barbecue glaze, chipotle slaw, cajun fries, charred corn                |        |
| <b>LOW &amp; SLOW SMOKED BEEF BRISKET</b>   | £18.95 |
| Slow smoked & braised in Guinness, served with cajun fries, chipotle slaw, proper gravy   |        |
| <b>SMOKED STICKY ASIAN GLAZED PORK BELLY</b>  | £19.95 |
| Braised & Asian glazed thick cut pork belly with Korean kimchi, rice, pak choi, miso mayo |        |
| <b>HICKORY SMOKED HALF CHICKEN</b>  | £17.95 |
| Smoked for 4 hours & chargrill finished, with chipotle slaw, cajun fries, charred corn    |        |

## DESSERTS

|  |       |
|--|-------|
| <b>STICKY TOFFEE PUDDING</b> /v                      | £6.95 |
| Warm custard or vanilla ice cream                    |       |
| <b>VANILLA CHEESECAKE</b> /vg                        | £6.95 |
| Blueberry compote                                    |       |
| <b>CHOCOLATE &amp; CLEMENTINE TART</b>               | £6.95 |
| <b>SUMMER BERRY ETON MESS</b>                        | £6.95 |
| Strawberry sauce                                     |       |
| <b>ICE CREAM</b> /vg                                 | £5.45 |
| Three scoops of ice cream<br>Ask server for flavours |       |

## SHARERS

|  |        |
|--|--------|
| <b>CHICKEN WINGS</b>   |        |
| Choice of: Hot Sauce / BBQ / Korean  |        |
| 6 for £6.95 / 15 for £15.95  |        |
| <b>DIRTY FRIES</b>   | £11.95 |
| Cheese, spicy mayo, jalapeños,crispy onion   |        |
| + ADD: Pulled Pork   | £3.95  |
| <b>NACHOS</b>  | £9.95  |
| Guacamole, salsa, sour cream, jalapeños  |        |
| + ADD: Pulled Pork   | £3.95  |
| <b>SMOKED MEAT BOARD</b>   |        |
| Baby back ribs, pulled pork, chicken wings, sausages, pickles, slaw, cob corn, fries |        |
| £16.95 per person – Minimum 2 people   |        |

## SIDES

|                                      |       |
|--------------------------------------|-------|
| <b>BEER BATTERED ONION RINGS</b> /vg | £3.95 |
| <b>SKIN ON FRIES</b> /v              | £3.95 |
| <b>CHUNKY CHIPS</b> /v               | £3.95 |
| <b>CAJUN FRIES</b> /v                | £4.45 |
| <b>TRUFFLE &amp; PARMESAN FRIES</b>  | £4.95 |
| <b>CHIPOTLE SLAW</b> /v              | £3.95 |
| <b>SEASONAL GREENS</b>               | £4.45 |
| <b>NEW POTATOES</b>                  | £4.45 |
| Garlic herb butter                   |       |

## WEEKLY OFFERS



### BURGER MONDAY

Any burger + beer, wine or soft drink

£14.95



### RIB TUESDAY

BBQ baby back ribs, 'slaw, fries  
+ beer, cider, wine or soft drink £17.95



### WINE WEDNESDAY

£5.00 off all bottles of wine & fizz all day



### STEAK THURSDAY

Steak, fries, sides, sauce, salad  
+ beer, cider, wine or soft drink  
Ribeye £17.95 – Fillet £18.95



### TAPAS FRIDAY

4 small plates + a bottle of house wine  
£29.95

### ALLERGIES

Before you order your food & drink, please inform a member of staff if you have a food allergy or intolerance  
/v – VEGETARIAN /vg – VEGAN

## MAINS

|   |        |
|---|--------|
| <b>PIE OF THE DAY</b> /v option available                           | £16.95 |
| Mash or Chunky Chips, seasonal greens, proper gravy                 |        |
| <b>CLASSIC CAESAR SALAD</b>   | £10.95 |
| + ADD: Grilled chicken  | £3.95  |
| + ADD: Halloumi   | £2.95  |
| + ADD: Streaky Bacon  | £1.95  |
| <b>FISH &amp; CHUNKY CHIPS</b>                                      | £16.45 |
| Ale battered haddock, tartar sauce, mushy peas, curry sauce         |        |
| <b>CHICKEN SCHNITZEL</b>  | £15.95 |
| Skin on fries, fresh mix salad                                      |        |
| <b>SAUSAGE &amp; MASH</b>   | £14.95 |
| Cumberland sausages, Seasonal greens, proper gravy                  |        |
| <b>PAN-FRIED SEABASS</b>  | £16.95 |
| Roasted garlic & herb new potatoes, lemon Beurre Blanc              |        |
| <b>BANG BANG SALAD</b>  | £13.95 |
| Oriental crunchy vegetables, sesame seeds, chicken, bang bang sauce |        |
| <b>WARM MEDITERRANEAN TART</b> /vg                                  | £11.95 |
| Mediterranean vegetables, salad, skin on fries                      |        |
| <b>8OZ ANGUS RIB EYE STEAK</b>                                      | £22.95 |
| Tomato, field mushroom, chips                                       |        |
| <b>8OZ ANGUS FILLET STEAK</b>                                       | £25.45 |
| Tomato, field mushroom, chips                                       |        |
| + ADD: Sauce  | £2.50  |
| Choice of: Peppercorn / Red wine / Blue cheese                      |        |

## BURGERS

### SERVED WITH SKIN ON FRIES

Upgrade fries for + £1.95  
Truffle & parmesan / Cajun / Chunky chips

|  |        |
|--|--------|
| <b>BIG RAGLAN</b>  | £16.95 |
| Aged beef, pulled pork, smoked Monterey Jack, lettuce, tomato, pickles                               |        |
| <b>BB BURGER</b>   | £16.95 |
| Aged beef, streaky bacon, blue cheese, red onion jam, lettuce, pickles                               |        |
| <b>CLASSIC</b>   | £14.45 |
| Aged beef, burger sauce, lettuce, tomato, pickles  |        |
| + ADD: Cheese  | £0.95  |
| <b>BUTTERMILK FRIED CHICKEN</b>  | £14.95 |
| Garlic mayonnaise, pickles, lettuce, tomato  |        |
| <b>KOREAN FRIED CHICKEN</b>  | £14.95 |
| Kimchi slaw, miso mayonnaise, lettuce  |        |
| <b>MAC DADDY BURGER</b>  | £17.95 |
| Aged beef, American cheese, burger sauce, bacon, mac & cheese croquette, onion jam, pickles, lettuce |        |
| <b>PLANT BURGER</b> /vg  | £14.95 |
| Burger sauce, vegan cheeze, pickles, lettuce, tomato   |        |
| <b>HALLOUMI</b> /v   | £14.95 |
| Aubergine, red pepper, lettuce, tomato, pesto mayo   |        |
| + ADD EXTRAS   | £1.00  |
| Streaky bacon / Onion rings<br>Jalapeños / Onion chutney   |        |

# WINE LIST

## WHITE WINES

|  | Country of origin | Tasting Notes  | 175ml | 250ml | Bottle |
|--|-------------------|--|-------|-------|--------|
| SAUVIGNON BLANC – PATERSON'S GROVE       | New Zealand       | Gooseberry, lychee flavours, mineral finish              | 6.90  | 9.30  | 27.45  |
| DRY WHITE – MARCEL HUBERT                | France            | Fruity & dry, easy-drinking wine                         | 5.60  | 7.50  | 22.45  |
| CHABLIS – ALAIN GEOFFROY                 | France            | Steely & refreshingly dry, mineral & tropical notes      | 8.30  | 10.95 | 32.95  |
| CHENIN BLANC – KLEINDAL                  | South Africa      | Pear, guava & ripe yellow stone fruits, crisp & fresh    | 6.80  | 8.95  | 26.95  |
| CHARDONNAY – ST MARC /VG                 | France            | Juicy, white peach & tropical fruit on the nose          | 6.95  | 9.40  | 27.95  |
| SAUVIGNON BLANC – CONCHA Y TORO          | Chile             | Fresh & bright, citrus, gooseberry & pear fruits         | 6.95  | 9.40  | 27.95  |
| RIOJA BLANCO – EL COTO                   | Spain             | Un-oaked made using mainly Viura, zesty acidity          | 7.30  | 9.70  | 28.95  |
| SANCERRE – DOMAINE FLEURIET              | France            | Refined & elegant, generous, stone-fruit flavours        | 8.80  | 11.70 | 34.95  |
| PICPOUL – COMBE ROUGE                    | France            | Apple, pear, lime, lemon, light-bodied, crisp            | 7.30  | 9.70  | 28.95  |
| PINOT GRIGIO                             | Italy             | Typically crisp & elegant, almondy                       | 6.80  | 8.95  | 26.95  |
| PLUMA VINHO VERDE DOC – CASA SANTOS LIMA | Portugal          | Zippy, lively, citrus fruit with a touch of a spritz     | 6.50  | 8.70  | 25.95  |
| LAXAS ALBARIÑO                           | Spain             | Pineapple & mango with refreshing citrus flavours        | 8.30  | 10.95 | 32.95  |
| GAVI DI GAVI – DOCG CONTE DI ALARI       | Italy             | Delicate, aromatic, floral palate with peachy undertones | 8.30  | 10.95 | 32.95  |
| SAUVIGNON BLANC – CLOUDY BAY 2019        | New Zealand       | Citrus, stone fruits & herbs nose, fresh mineral palate  | –     | –     | 41.95  |

## RED WINES

|   | Country of origin | Tasting Notes   | 175ml | 250ml | Bottle |
|---|-------------------|---|-------|-------|--------|
| PINOT NOIR – LOS GANSOS                     | Chile             | Enveloping, velvety, rich but refreshing with light tannins | 6.90  | 9.30  | 27.45  |
| CABERNET SAUVIGNON – CONCHA Y TORO          | Chile             | Fruit-bomb with a lush black gateaux flavour                | 6.90  | 9.30  | 27.45  |
| CÔTES DU RHÔNE                              | France            | Strong white pepper smell, sweet, spicy red cherry taste    | 6.90  | 9.30  | 27.45  |
| BEAUJOLAIS – CÔTES DE BROUILLY              | France            | Refreshing light-bodied wine, subtle strawberry flavours    | 7.80  | 10.40 | 30.95  |
| SHIRAZ – THE LANDINGS /VG                   | Australia         | Blackcurrant, plum fruit, hint of spice                     | 6.95  | 9.40  | 27.95  |
| RICH & FRUITY RED – MARCEL HUBERT           | France            | Typical southern blend, ripe & juicy                        | 5.60  | 7.50  | 22.45  |
| BORDEAUX – CHÂTEAU TABUTEAU ST. EMILION     | France            | Strong blackcurrant & a long finish                         | 8.50  | 11.40 | 33.95  |
| MERLOT – CONCHA Y TORO                      | Chile             | Red black fruit combine, mocha, hints of ripe fig           | 6.95  | 9.40  | 27.95  |
| RIOJA CRIANZA – SIGLO                       | Spain             | Deep mulberry, cinnamon, cherry, plum fruit, vanilla        | 7.80  | 10.40 | 30.95  |
| MALBEC – TRIVENTO                           | Argentina         | Mouth watering & voluptuous with juicy soft tannins         | 7.80  | 10.40 | 30.95  |
| PINOTAGE – KLEINDAL                         | South Africa      | Plum, blackberry, full bodied, hints of prunes & banana     | 6.95  | 9.40  | 27.95  |
| AMICONE                                     | Italy             | Full bodied, blackberry flavours, hint of oak & spice       | 7.30  | 9.70  | 28.95  |
| PRIMITIVO SALENTO DOPPIO                    | Italy             | Juicy red plums & red cherries – rounded, warm & silky      | 7.30  | 9.70  | 28.95  |
| NUIITS ST GEORGES IER CRU LA RICHEMONE 2014 | France            | Velvety smooth red, ripe fruit character, big soft tannins  | –     | –     | 59.00  |
| CHATEAUNEUF DU PAPE – GRAND TINEL 2012      | France            | Ample fruit flavours, herb aromas, strong spicy character   | –     | –     | 53.00  |
| MARGAUX – RESERVE D'ANGLUDET 2015           | Bordeaux          | Supple dark fruits, liquorice, spice notes, ripe tannins    | –     | –     | 49.45  |
| ST JULIEN – FIEFS DE LAGRANGE 2014          | France            | Soft & round palate, notes of fresh black fruits & spices   | –     | –     | 54.95  |

## ROSÉ

|   | Country of origin | Tasting Notes   | 175ml              | 250ml         | Bottle        |
|---|-------------------|---|--------------------|---------------|---------------|
| BLUSH ROSÉ – CONCHA Y TORO              | Chile             | Berries, rose petals, ripe, generous, long dry finish         | 6.95               | 9.40          | 27.95         |
| PINOT GRIGIO BLUSH – CA DEL LAGO /VG    | Italy             | Hints of cranberries, zingy citrus, fruity red berry flavours | 6.50               | 8.70          | 25.95         |
| ZINFANDEL ROSÉ – HIGHBRIDGE             | USA               | Sweet, strawberry bubblegum                                   | 6.80               | 8.95          | 26.95         |
| PROVENCE – HENRI GAILLARD ROSÉ          | France            | Strawberries, raspberries, exotic fruits, well balanced       | 7.95               | 10.70         | 31.95         |
| WHISPERING ANGEL CHATEAU D'ESCLANS 2020 | France            | Perfumed, elegant summer fruits, cherry                       | Half-bottle: 22.95 | Bottle: 39.95 | Magnum: 75.00 |



**WINE WEDNESDAY**

£5.00 OFF ALL BOTTLES OF WINE & FIZZ ALL DAY

## CHAMPAGNE & SPARKLING

|                        | Country of origin | Tasting Notes   | 200ml bottle | 125ml | Bottle |
|------------------------|-------------------|---|--------------|-------|--------|
| PAUL LANGIER BRUT NV   | France            | Celebratory champagne, fruit, soft, appealing acidity | –            | 6.95  | 29.95  |
| LANSON BLACK LABEL NV  | France            | Light, dry, persistent mousse & a fruit finish        | –            | –     | 47.95  |
| PROSECCO SPUMANTE      | Italy             | Elegant, delicate lemon flavours, fine bubbles        | 9.45         | –     | 26.95  |
| PROSECCO SPUMANTE ROSÉ | Italy             | Delicate red berry notes, crisp, refreshing style     | 9.45         | –     | 26.95  |

## DESSERT WINE

|                                | Country of origin | Tasting Notes   | 125ml |
|--------------------------------|-------------------|---|-------|
| SAUVIGNON BLANC 'LATE HARVEST' | Chile             | Perfumed by the addition of late picked Viognier with ripe citrus, melon, pineapple, candied ginger, honey, quince, nutmeg & butterscotch | 6.95  |

125ml glass available on request