**HIT & RUN**

£10 'EXPRESS LUNCH' INC. SOFT DRINK

Choose from a glass of your favourite soda. Peach Iced Tea, Dalston’s Rhubarb Light, Fizzy Elderflower, Cherryade or Blackcurrant, Coke Zero, Diet Coke, Coke, Sprite, Fanta or Kingsdown Water.

**UPGRADE TO HARD BEVERAGE ADD £2**

Choose from House Bubbles, House Wine, Big Easy Brew, Bottle of Sol, Slushy Cocktail

**2 COURSES FOR AN ADDITIONAL £3**

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**IF YOU HAVE AN ALLERGY PLEASE ADVISE YOUR SERVER BEFORE ORDERING**

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**MAINS**

**LOBSTER & SHRIMP MAC ‘N’ CHEESE**
Served with House Salad

**SOUTHERN STYLE ‘TEXAS RUB’ MINUTE STEAK**
Served with Real Chips & House Salad

**HOME-SMOKEO BAR.B.Q TASTE-O-RAMA**
Pulled Pork, Chicken, Texas Hot Links, Pork Rib, Beans, Slaw and Cornbread

**CLASSIC CAESAR SALAD**
With Bar.B.Q Chicken OR 3 Deep Fried Jumbo Shrimp

**AGED CHEDDAR MAC ‘N’ CHEESE [V]**
Served with House Salad

**SMOKED BRISKET HOME-COOKED CHILI**
Served with Corn Tortilla Chips and House Salad. Topped with Sour Cream

**HOME-COOKED SMOKED VEGETABLE CHILI [V]**
Served with a Cheddar Crust, Corn Tortilla Chips and House Salad

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**OUR SPECIALITY SANDWICHES**

ALL SERVED WITH ‘SLAW AND A BASKET OF THICK CHIPS

**BAR.B.Q PULLED PORK**
The Genuine Article - Smoked Low and Slow, Hand Pulled and Piled High. Topped with ‘Slaw, Sweet Pickles and Carolina Sauce

**BAR.B.Q BRISKET**
Hand Sliced Brisket Piled High and Topped with Pickled Red Chilies, Horseradish Mayo & Onions

**BIRD ON A BUN**
Our Home Smoked BBQ Pulled Chicken, Topped with Chili Jam, Sweet Pickles and Onions

**PITMASTER**
Hand Sliced Brisket, Sliced Sausage. Topped with Sweet Pickles, Onions and House Bar.B.Q Sauce

**HOT SMOKEO TEXAS LINK**
Handmade Smoked Pork & Beef Sausage. Topped with ‘Slaw, Sweet Pickles, Onions and House Bar.B.Q Sauce

**SPICY BLACK BEAN VEGGIE BURGER [V]**
Avocado, Pickle and Chipotle Mayo

**CLASSIC ‘DINNER STYLE’ BACON CHEESEBURGER & CHIPS**
Good Old Fashioned Prime Beef Burger Topped with Fried Onions, Lettuce, Tomatoes, Bacon, Cheese and Mayo

**CHILI CHEESE DOG**

**LOBSTER CALIFORNIA ROLL**
Fresh Nova Scotian Lobster. Lightly Tossed in Citrus Mayo, Mixed with Avocado Chunks & Sweet Cherry Tomatoes. Piled into a Toasted Brioche Roll

**LOBSTER & SHRIMP ROLL**
Fresh Nova Scotian Lobster & North Atlantic Shrimp. Lightly Tossed in Citrus Mayo. Piled into a Toasted Brioche Roll

**DOUBLE SHRIMP ROLL**
Same preparation as the Lobster Roll, but with North Atlantic Shrimp, Avocado Chunks and Spicy Marie Rose

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**APPETISERS**

Wood Roasted West Country Mussels
Original Voodoo Chicken Wings
Crispy Calamari
Southern Fried Chicken Tenders
Hush Puppies [V]

Classic Caesar Salad
Aged Cheddar Mac ‘n’ Cheese [V]
Popcorn Shrimp
Pit-Smoked Bar.B.Q Chicken Wings
Stuffed Jalapeno Peppers [V]

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**DESSERTS**

Banana Cream Pie
Ice-Cream

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SERVED 12 NOON - 4PM FROM MONDAY TO FRIDAY (EXCEPT BANK HOLIDAYS)

£10 MENU AVAILABLE FOR POST-THEATRE 10PM UNTIL CLOSE FROM MONDAY TO FRIDAY (EXCEPT BANK HOLIDAYS)

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A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE APPLIED TO ALL BILLS. THIS IS POOLED & SHARED FAIRLY AMONGST THE ENTIRE TEAM BY AN INDEPENDENT 3RD PARTY.
THE 15 MINUTE GUARANTEE DOES NOT APPLY TO LARGER PARTIES (10+) AND ONLY TO THE INDIVIDUALS TAKING THE OFFER. WHERE OTHER GUESTS ON ONE TABLE ARE TAKING A LA CARTE OR OTHER PROMOTIONAL OFFERS THEN THE GUARANTEE TIME MEAL DELIVERY WILL BE BROUGHT TO THE TABLE AND NOT NECESSARILY AT THE SAME TIME AS THE OTHER MEAL ORDERS. THE GUEST MAY CHANGE THIS AND SLOW THEIR LUNCH DOWN AT THEIR DISCRETION.

TIME GUARANTEE – THIS GUARANTEE APPLIES FOR GUESTS DINING FROM THE EXPRESS LUNCH MENU AND IS ONLY FOR THE 1 OR 2 COURSE OPTION. THE TIME WILL START FROM ONCE THE GUEST HAS PLACED THE ORDER WITH THEIR SERVER, AND WILL BE NOTED ON THE MENU IN FRONT OF THE GUEST.

IT IS HIGHLY RECOMMENDED THAT YOU MAKE A PRIOR RESERVATION. DUE TO THE NATURE OF OUR RESTAURANTS, WE HAVE A LIMITED NUMBER OF LARGE TABLES. WITHOUT A RESERVATION YOUR GROUP MAY HAVE TO WAIT LONGER FOR A SUITABLY Sized TABLE TO BECOME AVAILABLE.

FOOD ALLERGIES AND INTOLERANCES

WE TAKE ALL STEPS POSSIBLE TO ENSURE THAT WE CAN PREPARE DISHES THAT ARE FREE FROM ALLERGENS. WE PROCURE OUR INGREDIENTS FROM APPROVED SUPPLIERS ONLY AND ARE AWARE OF EACH INGREDIENT WITHIN EACH DISH. WE STORE OUR FOOD INGREDIENTS AND PREPARE OUR DISHES IN A MANNER THAT TAKES ALL STEPS TO AVOID ACCIDENTAL CROSS CONTAMINATION WITH ALLERGENIC INGREDIENTS. FURTHERMORE, WE TRAIN OUR FRONT OF HOUSE TEAMS TO BE AWARE OF THE IMPORTANCE OF MANAGING ANY ORDERS OF AN ALLERGENIC NATURE. WE ARE THEREFORE CONFIDENT THAT OUR PROCEDURES CAN GUARANTEE THAT GUEST ORDERS CAN BE PROVIDED FREE FROM SPECIFIC ALLERGENS. HOWEVER, WE DO HOLD ALLERGENIC INGREDIENTS WITHIN OUR KITCHEN AND THERE IS THE POSSIBILITY THAT THERE MAY BE SOME SMALL AMOUNT OF ACCIDENTAL ALLERGEN CONTAMINATION WHICH MAY BE BEYOND OUR CONTROL. AS SUCH, SHOULD YOU OR ANY GUEST HAVE A SEVERE SUSCEPTIBILITY TO ANY ALLERGEN WE WOULD RECOMMEND THAT YOU DO NOT EAT WITHIN OUR RESTAURANT.