

WEEKDAY ONE COURSE EXPRESS LUNCH MENU £10

INCLUDES PREMIUM BEVERAGE CHOICE*

* CHOOSE A STARTER OR DESSERT FOR AN ADDITIONAL £5

STARTERS

BAR.B.Q OR VODOO CHICKEN WINGS

CRISPY FRIED CALAMARI

STUFFED JALAPEÑO PEPPERS (V)

SOUTHERN FRIED CHICKEN TENDERS

MAINS

HOME-SMOKED BAR.B.Q TASTE-O-RAMA

Pulled Pork, Chicken, Texas Hot Links, Pork Rib, Bar.B.Q Beans, House Slaw and Cornbread

AGED CHEDDAR MAC 'N' CHEESE & THIN-CUT FRENCH FRIES

Served with House Salad

LOBSTER AND SHRIMP ROLL & THIN-CUT FRENCH FRIESS

Fresh Cold Water Shrimp Lightly Tossed in Citrus Mayo, Piled into a Toasted Brioche Roll

SMOKEHOUSE BURGER & THIN-CUT FRENCH FRIES

Good Old Fashioned Prime Beef Patty Topped with Fried Onions, Lettuce, Tomatoes, Mayo & Home-made Bar.B.Q Sauce

SHETLAND ISLES MUSSELS & THIN-CUT FRENCH FRIESS

Fresh Mussels Baked in a choice of our Hot 'n' Spicy or Garlic White Wine Cream Sauce served with Toasted Sour Dough

PITMASTER BAR.B.Q SANDWICH & THIN-CUT FRENCH FRIES

Sliced Brisket, Sliced Sausage, topped with Sweet Pickles, Onions and Homemade Bar.B.Q Sauce

STEAK, SALAD & THIN-CUT FRENCH FRIES

Served with Real Chips and Green Salad

CLASSIC CAESER SALAD

With Bar.B.Q Chicken

BEVERAGES*

YOUR CHOICE OF

HOUSE PROSECCO

BIG EASY BREW

HOUSE SLUSHIE

BUD LIGHT

OR

HOUSE SODAS

DESSERTS

BOWL OF LUXURY ARTISAN

ICE-CREAM

(CHOICE OF FLAVOURS)

OR

MELTING CHOCOLATE FONDAT & SPOON OF THICK CREAM

OR CHOOSE

WEEKDAY DELUXE LUNCH SPECIAL £15

'ORIGINAL' HALF LOBSTER, THIN-CUT FRENCH FRIES & PROSECCO

Served with Green Salad

OUR LOBSTERS ARE THE FRESHEST AND BEST AVAILABLE DELIVERED HERE WITHIN 24 HOURS OF BEING HARVESTED FROM THE ICY WATERS OFF NOVA SCOTIA. WE STEAM THEM WHOLE IN PLAIN VIEW IN OUR OPEN KITCHEN, SPLIT THE TAIL, CRACK THE CLAWS AND A LITTLE GARLIC BUTTER, THAT'S IT... AS SIMPLE AS IT GETS

SERVED UNTIL 3PM FROM MONDAY TO FRIDAY (EXCEPT BANK HOLIDAYS)

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

* Your 2 Course and 3 Course Meals may only contain 1 dish from the Appetisers, Main and Dessert sections. Terms and Conditions apply. Please ask your server for full details.

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.



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***TERMS & CONDITIONS**
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WE ARE ABLE TO SEAT A MAXIMUM PARTY SIZE OF 12 FOR OUR LUNCH MENU.

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.

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BIG EASY

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A MAXIMUM PARTY SIZE OF 12

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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
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FOOD ALLERGIES AND INTOLERANCES
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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