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DINNER MENU

**STARTER:**

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AN INTRODUCTION TO CABOOSE: A MIXED SHARING PLATTER OF THINGS WE LOVE TO DIP!

*Slow-smoked chicken wings, homemade hush puppies, chipotle hummus / baba ganoush & grilled pitta, frickles & tons of homemade dipping sauces.*

**MAIN:**

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A CHOICE OF ONE OF THE FOLLOWING SERVED W/ A BUTTERMILK JALAPENO SLAW, CHARGRILLED CABOOSE CORN-ON-THE COB & OUR ROAST GARLIC MASH.

**THE FAT CONTROLLER -or-**

*10hr. Pulled pork, smoked over fruit wood, w/ buttermilk jalapeno slaw, homemade BBQ sauce & smoked cheddar.*

**THE 3:10 TO YUMA -or-**

*12hr. Sliced beef brisket smoked over Hickory wood chips, gem lettuce, house pickle, BBQ sauce, BBQ mustard & blue cheese.*

**THE DERAILER -or-**

*10hr pulled pork belly & 12hr. sliced Brisket, candied bacon w/ house pickles, hot pepper sauce, chipotle mayonnaise, gem lettuce & smoked cheddar.*

**THE SIGNAL FAILURE (v.)**

*Chargrilled sliced aubergine burger, marinated in Olive oil and Cajun spices, served with grilled haloumi, baby spinach, rocket & harissa.*

**Buttermilk Jalapeno Slaw (v)**

*Our smooth and slightly spicy slaw. A house favourite!*

**Roast Garlic Mash (v)**

*Irish Cobbler potatoes mashed with roasted garlic.*

**DESSERT**

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JIM'S APPLE CRUMBLE