



THE GLASSHOUSE



NORTH CAROLINA

BBQ BOARD

– “TOOTSIE TOMANETZ”

Slow Cooked 24hr Beef Brisket, Sticky Sauce

– STRIP OF DRY RUB PORK RIBS

– SMOKED SPICY HANDMADE BEEF SAUSAGE (1W)

– FULL CHICKEN WINGS

Bourbon and Garlic Glaze

– SKEWERED VEGETABLES

– BAKED POTATO

– BUTTERED CORN ON THE COB (3)

– NORTH CAROLINA BARBEQUE SAUCE

BEVERAGES

– LOUGH GILL IPA – Lost Armada Beer

Waves of Citrus Zest, Pine, Tropical Fruit. Balanced by a dry finish and satifying hoppy bite.

– GLASS OF HOUSE WINE

ALLERGENS

1. Cereals Containing Gluten; w-Wheat o-Oats b-Barley r-Rye

2. Egg 2# May Contain Egg 3. Milk 4. Soybeans

5. Celery 6. Nuts 7. Fish 8. Peanuts 9. Crustaceans 10. Molluscs

11. Sulphur Dioxide 12. Mustard 13. Sesame 14. Lupin