



# MAIN MENU

## APPETISERS & SMALL PLATES

Padron Peppers <small>vg gf</small> Blistered Padron Peppers, Chipotle Mayo	7.50
Halloumi Tacos <small>v</small> Griddled Halloumi, Pineapple & Sesame, Tomatillo Salsa, Chipotle Mayo, Pink Pickled Onion, Flour Tortillas	TWO 9.25 / THREE 12.50
C&C Wings 6 x Buttermilk Fried Wings coated in your choice of Buffalo Hot Sauce & Ginger Yogurt, Stout & Soy Molasses reduction or Plain	10.75
Southern Corn & Mozzarella Fritters <small>v</small> Roasted Garlic & Basil Aioli	8.50
Crispy Baby Squid Barbecue Mayo, Stout & Soy Molasses, Charred Lime	10.75
Louisiana Shrimp <small>gfa</small> Five Sauteed Rosso Prawns, 'Shrimp Boil' Butter Sauce, Grilled Flatbread	12.95
Pulled Pork Croquettes Smoked Cheddar, Carolina Honey-Mustard	9.75

## BURGERS & DOGS

The Crafty Burger Two Aged Beef & Wagyu Smash Patties, Crispy Bacon, House-smoked Cheddar & Mozzarella, Mustard & Dill Mayo, Smoked Tomato Relish, Shredded Lettuce, Pickled Red Onion, Demi Brioche Bun, Smokehouse Fries & House Pickles	17.95
Brisket Cheeseburger Aged Beef & Wagyu Smash Patty, BBQ Pulled Brisket, Double American Cheese, Crispy Onions, Caramelised Onion, American Mustard, Barbecue Mayo, Demi Brioche Bun, Smokehouse Fries & House Pickles	18.95
Every Day I'm Trufflin' Two Aged Beef & Wagyu Smash Patties, Double American Cheese, Braised Mushroom, Blue Cheese Sauce, Chilli Jam, Crispy Onions, Truffle Mayo, Demi Brioche Bun, Smokehouse Fries & House Pickles	19.95
The Colonel Grilled Chicken Breasts, Crispy Bacon, American Cheese, Southern Gravy, Crispy Onions, Roasted Garlic & Basil Aioli, Shredded Lettuce, Tomato, Demi Brioche Bun, Smokehouse Fries & House Pickles	18.95
Chilli Cheese Vegan Dog <small>vg</small> Moving Mountains Vegan Hot Dog, Plant-based Chilli, Vegan Cheese, Chipotle Mayo, House Mustard, Crispy Onions, Vegan Hot Dog Bun, Smokehouse Fries & House Pickles	17.95

## BOWLS & SKILLETS

Macaroni Cheese <small>v</small> Our epic recipe Mac & Cheese with a Panko crumb topping. Served with a dressed Baby Leaf Salad <small>ADD BBQ PULLED BRISKET FOR 4.00   ADD BRAISED MUSHROOMS 2.00</small>	14.50
Louisiana Shrimp <small>gf</small> Eight Sauteed Rosso Prawns, 'Shrimp Boil' Butter Sauce, Sweet Potato Fries, Roasted Garlic & Basil Aioli, Watercress	23.50
Halloumi & Green Mango Salad <small>gf v</small> Grilled Halloumi, Green Mango, Bell Pepper, Baby Leaf, Red Cabbage, Peanut & Maple Dressing, Sesame	15.50

TURN OVER FOR BARBECUE...

Please note we are a CASHLESS Restaurant & Bar. Please let the team know of any dietary restrictions or allergies when you order, as not all ingredients are listed. A full allergen menu is available on request. A discretionary 10% Service Charge will be added to your bill - this is split between our restaurant, bar & kitchen teams.



## BARBECUE

Baby Back Pork Ribs <small>gf</small>	HALF RACK 16.45 / FULL RACK 23.75
Sweet & tender, glazed with our House BBQ Sauce. Served with Carolina Honey-Mustard Slaw & Smokehouse Fries	
Burnt Ends <small>gf</small>	20.45
225g of tender Beef Brisket Burnt Ends, smoked Low & Slow, sauced & returned to the Smoker to caramelize. Served with Smokehouse Fries, BBQ Pit Beans & Pickled Watermelon Rind	
Pulled Pork Tacos	16.95
Smoked Pork Collar, clawed & tossed in a Carnitas-style broth. Served in Flour Tortillas with Tomatillo Salsa, Chicharrones, Chillies, Pickled Pink Onions & Chipotle Mayo, with a side of Smokehouse Corn Ribs	
Jacobs Ladder Beef Rib <small>gfa</small>	24.45
8-hour Smoked Beef Rib, glazed with a Stout & Soy Molasses reduction & served with a Green Mango & Peanut Salad, Red Chillies & Sweet Potato Fries	

## BUILD YOUR COMBO

Two smoked meats served with Two Sides, a Sauce of your choice & House Pickles for 24.50

Half Rack Baby Back Ribs <small>gf</small>	Smokehouse Fries <small>gf</small>	Blue Cheese Sauce <small>gf</small>
150g Burnt Ends <small>gf</small>	Carolina Honey-Mustard Slaw <small>gf</small>	Barbecue Mayo <small>gf</small>
175g Pulled Pork <small>gf</small>	House Salad <small>gf</small>	Garlic & Basil Aioli <small>gf</small>
Bacon, Fennel & Rosemary Sausage <small>gf</small>	Corn Ribs <small>gf</small>	Chipotle Mayo <small>gf</small>

## SHARERS

Beef Plate	52.50
8-hour Smoked Beef Rib glazed with a Stout & Soy Molasses reduction & 225g Burnt Ends tossed in House BBQ Sauce. Served with Pulled Brisket Mac & Cheese, Truffled Tater Tots, Pit Beans & Carolina Honey-Mustard Slaw	
Pitmaster Tray for 2	64.50
Our signature platter of Burnt Ends, House-recipe Bacon, Fennel & Rosemary Sausage, Carnitas-style Pulled Pork, a Full Rack of Baby Back Ribs & Buttermilk Fried Wings. Served up alongside a sharing pot of Smokehouse Fries, Carolina Honey-Mustard Slaw & House Pickles	

## SIDES

Smokehouse Fries <small>gf vg</small>	4.75
Carolina Honey-Mustard Slaw <small>gf v</small>	4.50
Mac & Cheese <small>v</small>	7.95
Smokehouse Corn Ribs, Parmesan, BBQ Mayo, Lime <small>gf vga</small>	4.75
BBQ Pit Beans <small>gf</small>	5.80
Baby Leaf Salad, Maple Mustard Dressing <small>gf vg</small>	4.95
Sweet Potato Fries <small>gf vg</small>	4.95
Truffled Tater Tots, Pulled BBQ Brisket, BBQ Mayo, Parmesan <small>gf</small>	8.50

## DIPS

Blue Cheese Sauce <small>gf v</small>	1.70
Truffle Mayo <small>gf v</small>	1.70
Carolina Honey-Mustard <small>gf v</small>	1.70
BBQ Mayo <small>gf v</small>	1.40
Garlic & Basil Aioli <small>gf v</small>	1.40
Chipotle Mayo <small>gf vg</small>	1.45
Mustard & Dill Mayo <small>gf v</small>	1.45
Smoked Tomato Relish <small>gf vg</small>	1.45

## DESSERTS

Sticky Toffee Pudding	8.45	Chocolate Mousse <small>gf</small>	7.65
Butterscotch, Vanilla Ice Cream, Honeycomb		Chocolate Brownie pieces, Whipped Cream, Honeycomb	
Bourbon Cherry & Banana Sundae <small>gf</small>	7.95	Grilled Banana Bread <small>vg</small>	8.45
Bourbon-soaked Cherries, Banana Custard, Butterscotch, Cherry Ice Cream, Vanilla Ice Cream (18+)		Spiced Rum Syrup, Pineapple & Sesame, Coconut Ice Cream	
		Ice Cream & Sorbet 2/scoop	
		Please ask the team for our flavours	

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