



MAIN MENU

APPETISERS & SMALL PLATES

Padron Peppers <small>gf vga</small>	7.50
Blistered Padron Peppers, Barbecue Mayo, Sea Salt	
C&C Wings	
6 x Buttermilk Fried Wings tossed your way: Buffalo Hot Sauce & Blue Cheese Ranch 11 Stout & Soy Molasses 11 Smoked Garlic Aioli & Parmesan 11.50 Butterscotch & Sriracha 11	
Oyster Mushroom Tacos <small>vga</small>	x2 9.45
Tempura Oyster Mushrooms, Blue Corn Tortillas, Avocado Smash, Caramelised Pineapple, Pink Pickled Onion, Coriander Crema MAKE IT A MAIN COURSE - 3 TACOS WITH A SIDE OF SMOKEHOUSE CORN RIBS 17	
Brisket Croquettes	9.85
Shredded Smoked Beef Brisket, Southern Gravy, Ancho Chilli Hot Honey, Truffle Mayo	
Crispy Baby Squid	10.75
Stout & Soy Molasses, Barbecue Mayo, Charred Lime	
Pork Belly Burnt Ends <small>gf</small>	10.50
Smoked Pork Belly Bites, Gochujang, Caramelised Pineapple, Herb Yogurt, Spring Onion, Sesame, Cracklings	
Louisiana Shrimp <small>gfa</small>	12.95
Five Sauteed Rosso Prawns, 'Shrimp Boil' Butter Sauce, Grilled Flatbread	
Halloumi Fries <small>v</small>	8.95
Panko-crumbed Halloumi Fries, Peach & Jalapeno Sauce, Coriander Crema, Dukkah	

BURGERS, BOWLS & SKILLETS

The Crafty	17.95
Two Aged Beef & Wagyu Smash Patties, Double American Cheese, Chef Fabio's Burger Sauce, Shredded Lettuce, Smoked Tomato Relish, Red Onion, Sesame-seeded Brioche Bun, Smokehouse Fries & House Pickles ADD CRISPY BACON FOR 1.75	
Philly Cheesestack	18.95
Two Aged Beef & Wagyu Smash Patties, Red Leicester Fondue, Skillet Onions & Green Peppers, American Mustard, Barbecue Mayo, Sesame-seeded Brioche Bun, Smokehouse Fries & House Pickles	
Pump Up The Jam	19.50
Two Aged Beef & Wagyu Smash Patties, Double American Cheese, Bourbon Brisket Jam, Candied Jalapenos, Barbecue Sauce, Blue Cheese Ranch, Crispy Onions, Sesame-seeded Brioche Bun, Smokehouse Fries & House Pickles	
What The Cluck!	18.95
Brined & Grilled Chicken Breasts, American Cheese, Crispy Bacon, Caramelised Pineapple, Avocado Smash, Barbecue Mayo, Coriander Crema, Sesame-seeded Brioche Bun, Smokehouse Fries & House Pickles	
Louisiana Shrimp <small>gf</small>	23.95
Eight Sauteed Rosso Prawns, 'Shrimp Boil' Butter Sauce, Rocket Salad, Sweet Potato Fries, Smoked Garlic Aioli	
Coconut & Sweet Potato Gumbo <small>gfa vg</small>	17.95
Charred Sweet Potato, Wild Rice & Chickpea Gumbo, Coconut & Lime, Grilled Flatbread, Rocket	
Bacon Ranch Salad <small>gf</small>	15.95
Grilled Baby Gem Lettuce, Crispy Bacon, Charred Sweet Potato, Avocado Smash, Crispy Chickpeas, Pink Pickled Onion, Blue Cheese Ranch ADD BRINED & GRILLED CHICKEN BREAST 4.00 ADD PULLED PORK 4.00 ADD PANKO HALLOUMI FRIES 4.00	
Truffled Mac & Cheese <small>v</small>	18.50
Our epic recipe Mac & Cheese with Truffle & Artichoke Pesto & topped with a Garlic Butter Panko Crumb ADD PULLED BEEF BRISKET FOR 4.00	

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

WE'VE TOURED THE STATES AND COMPETED IN THE BIGGEST BARBECUE COMPETITION IN THE WORLD – THE AMERICAN ROYAL WORLD SERIES IN KANSAS, MISSOURI. OUR BARBECUE IS INSPIRED FROM OUR TRAVELS THROUGH TEXAS, KANSAS, THE DEEP SOUTH & BROOKLYN, AND ALL OUR BARBECUE IS SMOKED LOW & SLOW ON SITE IN OUR IMPORTED AMERICAN SMOKERS OVER KILN-DRIED HICKORY WOOD.
PINK MEAT? DON'T PANIC – THIS IS THE BARBECUE BADGE OF HONOUR, TRUE PROOF OF LOW & SLOW BARBECUE

Baby Back Pork Ribs <small>gf</small>	HALF RACK 16.95 / FULL RACK 24.50
Sweet & tender Pork Ribs glazed with our House BBQ Sauce. Served with Smokehouse Fries & a White Cabbage, Chilli & Pickled Fennel Slaw	
Burnt Ends <small>gf</small>	21.95
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	
Lamb Barbacoa Tacos <small>gf</small>	19.50
Smoked Lamb Shoulder served in Blue Corn Tortillas with Smashed Avocado, White Cabbage, Pink Pickled Onion, Feta & Coriander Crema with a side of Smokehouse Corn Ribs	
Pulled Pork S'Wich	18.50
Smoked Pulled Pork tossed in House Barbecue Sauce, Blue Cheese Ranch, White Cabbage, Chilli & Pickled Fennel Slaw, Peach & Jalapeno Sauce, Crispy Onions, Sesame-seeded Brioche Bun, Smokehouse Fries & Candied Jalapenos	
Jacobs Ladder Beef Rib <small>gfa</small>	25.95
8-hour Smoked Beef Rib, glazed with a Stout & Soy Molasses reduction & served with a selection of House Pickles, Sweet Potato Fries & a Blue Cheese-dressed Baby Gem	

BUILD YOUR COMBO

Two smoked meats served with Two Sides, a Sauce of your choice & House Pickles for 24.95

Half Rack Baby Back Ribs <small>gf</small>	Smokehouse Fries <small>gf v g</small>	Blue Cheese Ranch (+50p) <small>gf v</small>
150g Burnt Ends <small>gf</small>	White Cabbage, Chilli & Fennel Slaw <small>gf v g</small>	Barbecue Mayo <small>gf v</small>
175g Pulled Pork <small>gf</small>	House Salad <small>gf v g</small>	Smoked Garlic Aioli <small>gf v</small>
Bacon, Fennel & Rosemary Sausage <small>gf</small>	Corn Ribs <small>gf v g</small>	Carolina Honey-Mustard <small>gf v g</small>
	BBQ Pit Beans <small>gf</small>	Truffle Mayo (+50p) <small>gf v</small>

SHARERS

Beef Plate	54.95
8-hour Smoked Beef Rib glazed with a Stout & Soy Molasses reduction & 225g Burnt Ends tossed in House BBQ Sauce. Served with Pulled Beef Brisket Mac & Cheese, Tater Tots, Pit Beans & White Cabbage, Chilli & Pickled Fennel Slaw	
Pitmaster Tray for 2	64.50
Our signature platter of Burnt Ends, House-recipe Bacon, Fennel & Rosemary Sausage, House BBQ Pulled Pork, a Full Rack of Baby Back Ribs & Buttermilk Fried Wings. Served up alongside a sharing pot of Smokehouse Fries, White Cabbage, Chilli & Pickled Fennel Slaw & a selection of House Pickles	

SIDES

DIPS

- Smokehouse Fries gf v g 4.75
- White Cabbage, Chilli & Pickled Fennel Slaw gf v g 4.50
- Mac & Cheese v 7.95
- Smokehouse Corn Ribs, Parmesan, BBQ Mayo, Lime gf v ga 4.95
- BBQ Pit Beans gf 5.50
- Baby Leaf Salad, Maple Mustard Dressing gf v g 4.95
- Sweet Potato Fries gf v g 4.95

- Blue Cheese Ranch gf v 1.95
- Truffle Mayo gf v 1.95
- Carolina Honey-Mustard gf v g 1.50
- Barbecue Mayo gf v 1.50
- Smoked Garlic Aioli gf v 1.50
- Smoked Tomato Relish gf v g 1.50
- Chef Fabio's Burger Sauce gf v 1.70

- Tater Tots, Red Leicester Fondue, Spring Onion, Smoked Garlic Aioli gf v 7.25
- Tater Tots, Pulled Beef Brisket, Truffle Mayo, Blue Cheese gf 8.95

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