

# TO START

## BONE MARROW & SHORT RIB CROQUETTES

Basil & Garlic Aioli, Parmesan 9.75

### PORK BELLY BURNT ENDS

Smoked Pork Belly Bites, Bourbon BBQ Glaze, Shaved Apple & Spring Onion, Toasted Sesame (gf) 9.50

## LOUISIANA SHRIMP

Four Sautéed Rosso Prawns, 'Shrimp Boil' Butter Sauce, Garlic Butter Texas Toast (gfa) 12.50

## CRISPY BABY SQUID

Caramelised Orange Salad, Barbecue Mayo 9.85

## CHICKEN STRIPS

3 x Buttermilk Fried Chicken Strips served your way: Buffalo Hot Sauce & Blue Cheese Ranch // Hot Honey & Barbecue Mayo 9.45

## PADRONS & PARM

Grilled Padron Peppers, Detroit Style Marinara, Parmesan (gf vga) 8.25 (Vegan parmesan available)

## BURRATA

Fresh Burrata, Confit Smoked Tomatoes, Pistachio Gremolata, Ancho Chilli Hot Honey (gf v) 9.75

## COMBOS & cocktails

ALL DAY TUESDAY  
ENJOY YOUR FAVOURITE  
COMBO & ANY COCKTAIL  
ONLY £27.50\*

\*Excluding Combo surcharges

## SIDES

EPIC MAC & CHEESE (v) 7.95

SMOKEHOUSE FRIES (gf vg) 4.95

MEATY BBQ PIT BEANS (gf) 5.70

IPA-BATTERED ONION RINGS,  
BBQ MAYO (v) 4.95

CAESAR SALAD (v) 4.95

SEASONAL SLAW (gf, v) 4.50

CORN RIBS, PARMESAN,  
BBQ MAYO, LIME (gf) 5.25

TATER TOTS, SHREDDED BRISKET,  
BBQ MAYO, BLUE CHEESE (gf v) 9.25

# BUILD YOUR COMBO

Two smoked meats served with two sides, a sauce & a selection of our house pickles for 26.50

### 1. Choose 2 meats

HALF RACK BABY BACK RIBS (gf)

150G BURNT ENDS (gf)

175G PULLED PORK (gf)

HOUSE-RECIPE BEEF & JALAPEÑO  
SAUSAGE

SMOKED CHICKEN WINGS (gf)

### 2. Choose 2 sides

SMOKEHOUSE FRIES (gf vg)

SEASONAL SLAW (gf v)

HOUSE SALAD (gf vg)

CORN RIBS (gf vg)

BBQ PIT BEANS (gf)

### 3. Choose a sauce

BLUE CHEESE RANCH (+50p) (gf v)

BARBECUE MAYO (gf v)

BASIL & GARLIC AIOLI (gf v)

DETROIT STYLE MARINARA (gf vg)

WHISKEY PEPPERCORN (+£2.50)

# BBQ TRAYS

*This is for you, dear sharers...*

Big trays for 2, smoked low & slow on site over kiln-dried hickory wood, the way they do it down in barbecue country.

## TEXAS TRAY

8-hour Smoked Beef Rib with a Whiskey Peppercorn Sauce & 225g Burnt Ends tossed in House BBQ Sauce. Served with Pulled Beef Brisket Mac & Cheese, Tater Tots, Meaty BBQ Pit Beans & Seasonal Slaw 59.50

## PITMASTER TRAY

Our Craft & Cleaver signature platter featuring all the big hitters: Pulled Pork, Burnt Ends, Beef & Jalapeño Sausage, a Full Rack of Ribs & Smoked Chicken Wings. Served up with pots of Smokehouse Fries, Seasonal Slaw, Garlic Butter Texas Toast, Candied Chillies & a selection of House Pickles 68.50

# MAINS

## BABY BACK PORK RIBS

Sweet & Tender Pork Ribs glazed with our House BBQ Sauce. Served with Smokehouse Fries & Seasonal Slaw (gf) ½ rack 18.45 / full rack 25.50

### JACOBS LADDER BEEF RIB

8-hour Smoked Beef Rib served with Smokehouse Fries, Louisiana Butter-Roasted Shallot, IPA-battered Onion Rings & a C&C Caesar Salad. Our answer to a Steak, only better! 29.75

ADD WHISKEY PEPPERCORN SAUCE FOR 2.50

MAKE IT A SMOKEHOUSE SURF & TURF WITH 3 LOUISIANA SHRIMP FOR 7.95

## BLACKENED SALMON

MSC-certified Salmon Fillet, Smoked Tomato & White Bean Cassoulet, Sautéed Wild Mushrooms, Spinach & Salsa Verde (gf) 24.50

## COCONUT & SWEET POTATO GUMBO

Charred Sweet Potato, Wild Rice & Chickpea Gumbo, Spring Greens, Coconut Milk & Lime, Salsa Verde (gf vg) 17.95

ADD KING PRAWNS & HOUSE RECIPE SAUSAGE FOR 5.00

## PESTO MAC & CHEESE

Our epic recipe Mac & Cheese with Fresh Basil Pesto, Sautéed Wild Mushrooms & topped with a Garlic Butter Panko Crumb (v) 17.95

ADD SHREDDED BEEF BRISKET FOR 4.00

## BEEF BRISKET BURNT ENDS

225g of Tender Beef Brisket Burnt Ends, smoked low & slow, sauced & returned to the smoker to caramelize. Served with Smokehouse Fries, Garlic Butter Texas Toast, BBQ Pit Beans, Candied Chillies & House Pickles 23.95

## DETROIT CHICKEN PARM

Brined & Grilled Butterflied Chicken Breast, Detroit Style Marinara Sauce, Mozzarella, Parmesan, Confit Smoked Tomatoes, Dressed Rocket & Smokehouse Fries (gf) 19.75

## THE CRAFTY BURGER

Two Dry-aged Cotswold Longhorn Smash Patties, American Cheese, Pitmaster Burger Sauce, Shredded Lettuce, Smoked Tomato Relish, Red Onion, Sesame Brioche Bun, Smokehouse Fries & House Pickles 18.45

ADD CRISPY BACON FOR 1.85

## BBQ BRISKET CHEESEBURGER

Dry-aged Cotswold Longhorn Smash Patty, Shredded Beef Brisket, American Cheese, Skillet Onions, BBQ Sauce, American Mustard, BBQ Mayo, Sesame Brioche Bun, Smokehouse Fries & House Pickles 19.95

## C&C CAESAR SALAD

Brined & Grilled Chicken Breast, Crispy Bacon, Romaine Lettuce, White Chicory, Fresh Salsa, Texas Toast Croutons, Parmesan, C&C Caesar Dressing (gfa) 18.95



Please note we are a CASHLESS Restaurant & Bar. We add a discretionary 10% Service Charge to all bills, every penny of which is shared by the team looking after you today. Please let the team know of any & all allergies as not all ingredients are listed. Scan the QR code to see our full allergen information.



WIN A WEBER BBQ WORTH £300! FOLLOW US ON INSTAGRAM & TAG US IN YOUR VISIT TODAY FOR A CHANCE TO WIN!