

## Starters

### PORK BELLY BURNT ENDS

Chipotle & Pecan Salsa Macha, Dill Pickle Sour Cream GF ~11~

### CROQUETTES

Cheddar & Cauliflower Croquettes, Smoked Garlic & Lemon Aioli v ~9~

### FRIED CHICKEN

Gochujang Maple Glaze, Kewpie Mayo, Japanese Slaw, Crispy Onions & Sesame ~10.5~

### PADRÓN PEPPERS

Blistered Padron Peppers, Lime & Chilli Salt GF VG ~8~

### LOUISIANA SHRIMP

Four Rosso Prawns, Louisiana Butter, Texas Toast, Spinach & Parmesan GFA ~13~

### SQUID KARAAGE

Crispy Cajun Squid, Smoked Garlic & Lemon Aioli ~10.2~

## Sides

Mac & Cheese v ~8~

Smokehouse Fries GF VG ~5.4~

Maple Whiskey Pit Beans GF V ~5.6~

IPA Battered Onion Rings, BBQ Mayo v ~5.4~

Wedge Salad, Blue Cheese Ranch GFA V ~5~

Seasonal Slaw GF V ~4.6~

Brussels Sprouts, Pistachio Crumb, Louisiana Butter, Hot Honey GF V ~6~

Corn, BBQ Mayo, Parmesan, Lime GF ~6~

Brisket & Blue Cheese Tater Tots ~11~

## Sauces

Blue Cheese & Burnt Scallion Ranch ~1.75~  
BBQ Mayo | Deluxe Sauce | Smoked Garlic Aioli

ALL ~1.25~

Fire Pit Gravy ~3~

## Desserts

### BURNT BASQUE CHEESECAKE

Guinness Caramel v ~9~

### BROWNIE & HOT FUDGE SUNDAE

Chocolate Brownie, Cookie Dough Gelato, Chocolate Gelato, Whipped Cream, Hot Chocolate Fudge Sauce v ~10~

### BROWN BUTTER PECAN PIE

Vanilla Gelato v ~8.5~

### AFFOGATO

Vanilla Gelato with a Double Shot Espresso GF V ~6.2~

### HOUSE GELATO OR SORBET

Ask The Team For Our Flavours GFA VGA ~2.5/scoop~



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.

# Bar-B-Que

Smoked fresh in our pits every day over cherry, maple & hickory wood

### BURNT ENDS

Twice-smoked chunks of Brisket tossed in House BBQ Sauce GF

### PORK BELLY

Dingley Dell Pork Belly glazed with Brown Sugar Bourbon GF

### CHILLI & CHEESE SAUSAGE

Our House-recipe Sausage topped with Chimmichurri

### SMOKED CHICKEN

Sweet Tea-brined Thighs brushed with Louisiana Butter GF

### PULLED PORK

Pulled & clawed with Hot & Sour Carolina Vinegar GF

### Combos

Our favourite way to order

Choose two meats on the left, plus two sides below. for ~28.5~

Smokehouse Fries | Seasonal Slaw, Pit Beans | Corn Ribs | Wedge Salad

### Combos & Cocktails

ANY COMBO & COCKTAIL FOR £30 ALL DAY TUESDAY

### Platters & Plates

#### PITMASTER TRAY [for 2]

Burnt Ends, Beef Brisket, Pulled Pork, Glazed Pork Belly, Chilli & Cheese Sausage & Chicken Thighs. Served with Smokehouse Fries, Seasonal Slaw, Maple-Whiskey Pit Beans & Pickles ~72~

#### TEXAS TRAY [for 2]

Beef Brisket, Burnt Ends & a Jacobs Ladder Beef Rib, served with Mac & Cheese, Smokehouse Fries, Maple-Whiskey Pit Beans, Seasonal Slaw & Pickles ~65~

### BEEF BRISKET

1/2lb of grain-fed, Miguel Vergara Brisket smoked for up to 12 hours. Served with Smokehouse Fries, Whiskey Maple Pit Beans, Blue Cheese & Burnt Scallion Ranch & House Pickles ~27.5~

### PORK BELLY

Smoked Dingley Dell Pork Belly glazed with Brown Sugar Bourbon. Served with Smokehouse Fries & Slaw GF ~24~

### JACOBS LADDER RIB

8-hour Smoked Beef Rib served with IPA Onion Rings, Smokehouse Fries & a Wedge Salad with Blue Cheese Ranch ~32~

ADD A JUG OF FIRE PIT GRAVY FOR ~3~

A PITMASTER'S ANSWER TO STEAK!

## More Plates

### COD SUPREME

Louisiana Butter, Stewed White Beans, Fennel, Cornbread, Pangrattato & Basil Oil GF ~25~

### CAULIFLOWER STEAK

Chipotle & Pecan Salsa Macha, Grilled Leeks, Stewed White Beans, Chimmichurri GF VG ~18~

### PESTO MAC & CHEESE

Our awesome Mac & Cheese loaded with Basil Pesto & Spinach v ~17~

ADD PULLED PORK FOR ~4~  
ADD SHREDDED BRISKET FOR ~5~

### CHICKEN RANCH SALAD

Pulled Smoked Chicken & Crispy Bacon, Wedge Lettuce, Texas Salsa, Blue Cheese & Burnt Scallion Ranch, Lime & Chilli Salt GF ~19~

### SMOKEHOUSE SCHNITZEL

Panko Chicken Schnitzel, Fried Duck Egg, Dill Pickle Sour Cream, Rocket & Parmesan Salad, Smokehouse Fries ~22.5~

### DOUBLE / TRIPLE CHEESEBURGER

American Cheese, Deluxe Sauce, Shredded Lettuce, Smokehouse Fries & Pickles

DOUBLE ~18.5~ / TRIPLE ~22~ +BACON ~2~

SWITCH YOUR BEEF PATTIES FOR A MOVING MOUNTAINS BURGER WITH NO UPCHARGE v

### BRISKET & BLUE CHEESEBURGER

Beef Patty, Shredded Brisket, American Cheese, BBQ Sauce, Blue Cheese Ranch, Bourbon Onion Jam, Smokehouse Fries & Pickles ~19.5~

### Smokehouse Sundays

SMOKEHOUSE ROASTS FROM OUR PITMASTERS  
SUNDAYS 12PM 'TIL SELL OUT



DON'T FORGET TO TAG US IN YOUR VISIT  
@CRAFTCLEAVER