



MOTHER'S DAY MENU

SUNDAY 15TH MARCH

TO START

Brisket Chilli Potato Skins, Green Chilli Aioli GF

Crispy Cajun Squid, Hot Honey, BBQ Mayo, Charred Lemon

Smokehouse Bruschetta, Stracciatella, Smoked Confit Tomatoes, Basil Oil V VGA

Grilled Chicken Yakitori, Gojuchang-Maple Sauce, Kewpie Mayo, Sesame & Nori

Smoked Salmon Pastrami, Apple Slaw, Dill Pickle Dressing GF

SMOKEHOUSE ROASTS

Epic Roasts from our Pitmasters. Smoked fresh over Oak, Cherry & Hickory woods

Miguel Vergara Beef Brisket, Horseradish Ranch

Dingley Dell Pork Belly, Bacon-Bourbon-Apple Butter, Cracklings

Sweet Tea Turkey Crown, Louisiana Butter

Trio of Roasts +£5 supplement

Served with Triple-cooked Roast Potatoes, Maple-Roasted Carrots, Brussels Sprouts with Louisiana Butter & Hot Honey, Fire Pit Gravy & Yorkshire Pudding - stuff your Yorkshire Pudding with Smoked Beef Short Rib? +£4

MAIN COURSES

Pan-fried Fillet of Cod, Louisiana Butter, Stewed White Beans, Spinach, Pangrattato GF

Honey & Lime Smoked Chicken, Mango Slaw, Smokehouse Fries, Smoked Garlic Aioli GF

Philly Brisket Burger- 6oz Smash Burger, Pulled Brisket, Green Peppers & Onion, Cheese Sauce, Crispy Onions

Cauliflower Steak, Stewed White Beans, Grilled Leeks, Pecan & Chipotle Salsa Macha GF VG

TO FINISH

Deep Fried Apple & Rhubarb Pie, Salted Honey & Stem Ginger Ice Cream V VGA

Banana Cream Pudding, Biscoff Crumb, White Chocolate V

Double Chocolate Brownie, Cookie Dough Gelato, Hot Chocolate Fudge Sauce V GFA

Selection of Ice Creams or Sorbets VGA GFA

TWO COURSES £32.95 | THREE COURSES £37.95

Please note we are a CASHLESS Restaurant & Bar. For allergen information, please get in touch as not all ingredients are listed. We add a 10% service charge to all bills, every penny of which is shared by the team who look after you during your visit.