

Starters

SMOKEHOUSE BRUSCHETTA

Smoked & Whipped Burrata, Tomatoes, Chipotle Pecan Salsa Macha, London White Sourdough v vGA ~10.5~

PADRON PEPPERS

Blistered Padron Peppers, Sea Salt & Charred Lemon vG GF ~8~

FRIED CHICKEN

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

TOSTADAS

Cedar-plank Barbecued Salmon, Chunky Guac, Charred Pineapple Salsa, Smoked Green Chilli Mayo, Furikake GFA ~12~

Crispy Pork Belly, Chunky Guac, , Gochujang Maple Glaze, Red Cabbage, Sesame GF ~11~

CRISPY BABY SQUID

Charred Lemon, Old Bay Tartare ~10.5~

Sides

Mac & Cheese v ~8~

Smokehouse Fries GF VG ~4.5~

Shaved Fennel, Radish, Burnt Orange GF VG ~6~

Corn Ribs, Coconut & Lime Butter GF V ~6~

Maple Whiskey Pit Beans GF VG ~5.6~

IPA Battered Onion Rings, BBQ Mayo v ~5.6~

Seasonal Slaw GF V ~4.6~

Wedge Salad, Blue Cheese Ranch, Corn Salsa GF V ~5~

Brisket & Blue Cheese Tater Tots ~11~

Sauces

Blue Cheese & Burnt Scallion Ranch ~1.75~
BBQ Mayo | Deluxe Sauce | Smoked Green Chilli Mayo | Old Bay Tartare ALL ~1.25~
Whiskey Peppercorn Sauce ~3.5~

Desserts

STRAWBERRY CHEESECAKE TACO

Cinnamon Fritter, Creamy Cheesecake, Strawberries v GF ~9~

BROWNIE & HOT FUDGE SUNDAE

Chocolate Brownie, Cookie Dough Gelato, Chocolate Gelato, Whipped Cream, Hot Chocolate Fudge Sauce v ~10.5~

STICKY TOFFEE PUDDING

Pistachio Gelato v ~9~

AFFOGATO

Vanilla Gelato with a Double Shot Espresso GF V ~6.5~

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.

*Not available on Bank Holiday Mondays. Same cocktails only.

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 Peach Tea & Jalapeno GF

CHILLI & CHEESE SAUSAGE

Our House-recipe Sausage topped with Salsa Verde GF

SMOKED CHICKEN

Sweet Tea-brined Thighs with Café de Paris Butter

PULLED PORK

Pulled & clawed with Hot & Sour Carolina Vinegar GF

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 ~75~

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 ~67~

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 GF ~28.5~

PORK BELLY

Smoked Dingley Dell Pork Belly glazed with Peach Tea & Jalapeno. 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 GF ~34~
ADD A JUG OF WHISKEY PEPPERCORN SAUCE FOR ~3.5~
A PITMASTER'S ANSWER TO STEAK!

More Plates

HAKE SUPREME

MSC-certified Hake Supreme, Buttered Crawfish, Dirty Gnocchi, Salsa Verde ~24.5~

PIT-ROASTED AUBERGINE

Miso Barbecue Glaze, Creole Rice, Grilled Corn Salsa, Whipped Tahini GF VG ~18.5~

BACON CHEESEBURGER

Fried Onion Smash Patty, Beer & Treacle Cured Bacon, American Cheese, Deluxe Sauce, Pickles, Sesame Brioche Bun, Smokehouse Fries ~19.5~

BRISKET CHEESEBURGER

Fried Onion Smash Patty, Chopped Brisket, Bourbon Brisket Jam, American Cheese, Smoked Green Chilli Mayo, Pickles, Sesame Brioche Bun, Smokehouse Fries ~21~

MOVING MOUNTAINS PATTY AVAILABLE ON REQUEST

SMOKEHOUSE SCHNITZEL

Panko Chicken Schnitzel, Shaved Fennel, Radish & Burnt Orange Salad, Smokehouse Fries, Smoked Green Chilli Mayo ~23~

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, Beer & Treacle Cured Bacon, Wedge Lettuce, Grilled Corn Salsa, Blue Cheese & Burnt Scallion Ranch, Texas Toast Croutons GFA ~19~

2-4-1 Cocktails

ALL DAY EVERY MONDAY*
ANY COCKTAIL OR SPRITZ



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