

Starters

PARMESAN CHURROS

Blue Cheese & Burnt Scallion Ranch

OR

Bacon BBQ Mayo ~8.5~

‘REUBEN’ CROQUETTE

Pastrami Beef Rib Croquette, Sauerkraut,
Russian Dressing, Pickles ~12~

SMOKED TOMATO STEW

Mexican Smoked Tomato & Charred Red
Pepper Stew, Salsa Macha, Garlic Butter
Texas Toast VGA GFA ~9.5~

LOUISIANA SHRIMP

King Prawns, Louisiana Butter,
Garlic Butter Texas Toast GFA ~13~

FRIED CHICKEN TENDERS

Bacon BBQ Mayo & Hot Honey

OR

Blue Cheese Ranch & Hot Sauce
3 FOR ~11~ 5 FOR ~17~

HALLOUMI & CORN FRITTERS

Green Pepper Ketchup v GF ~9.5~

Sides

Herby Chicken Salt Fries GF VG ~4.5~

Shaved Fennel & Sumac Onion Salad GF VG ~6~

Sprout Caesar Slaw GF ~4.6~

Corn Ribs, Cafe de Paris Butter GF V ~6~

Maple Whiskey Pit Beans GF VG ~5.6~

IPA Battered Onion Rings v ~5.6~

French Onion Mac & Cheese v ~8~

Sauces

Blue Cheese & Burnt Scallion Ranch ~1.75~

Bacon BBQ Mayo ~1.75~

Smoked Green Chilli Mayo ~1.5~

Green Pepper Ketchup ~1.5~

Fire Pit Gravy ~3.5~

Desserts

CHOCOLATE SKILLET FONDANT MADE FOR SHARING

Malted Chocolate, Double Chocolate Gelato,
Toasted Marshmallow, Shoestring Fries
GF V ~14~

STICKY TOFFEE PUDDING

Toffee Sauce, Rocky Road Ice Cream v ~9~

CREME BRULEE

Bourbon & Yuzu Blueberries v GF ~8.5~

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. Scan the QR code to see our full allergen information.



Bar-B-Que

Smoked fresh in our pits every day over
oak, beech & fruit woods

BURNT ENDS

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

PORK BELLY

Dingley Dell Pork Belly with Brown Butter Peach Cobbler Glaze GF

CHILLI & CHEESE SAUSAGE

Our House-recipe Sausage topped with Salsa Verde GF

SMOKED CHICKEN

Sweet Tea-brined Thighs with Cafe de Paris Butter GF

PULLED PORK

Pulled & clawed with our Carolina Hog Stock GF

Platters & Plates

PITMASTER TRAY (for 2)

Burnt Ends, Beef Brisket, Pulled Pork, Glazed Pork Belly, Chilli & Cheese Sausage & Chicken Thighs.
Served with Chicken Salt Fries, Sprout Caesar Slaw, Maple-Whiskey Pit Beans & Pickles GF ~75~

TEXAS TRAY (for 2)

Beef Brisket, Burnt Ends & a Jacobs Ladder Beef Rib, served with French Onion Mac & Cheese,
Chicken Salt Fries, Maple-Whiskey Pit Beans, Sprout Caesar Slaw & Pickles ~67~

BEEF BRISKET

1/2lb of grain-fed Beef Brisket
smoked for up to
12 hours. Served with
Chicken Salt Fries, Whiskey
Maple Pit Beans, Blue Cheese &
Burnt Scallion Ranch
& House Pickles GF
~28.5~

PORK BELLY

Smoked Dingley Dell
Pork Belly glazed with
Brown Butter Peach Cobbler
glaze. Served with
Chicken Salt Fries &
Sprout Caesar Slaw GF
~24~

JACOBS LADDER RIB

8-hour Smoked Beef Rib served
with IPA Onion Rings, Chicken Salt
Fries & a Shaved Fennel & Sumac
Onion Salad GFA ~34~
**ADD A JUG OF FIRE PIT GRAVY
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~

BBQ OYSTER MUSHROOMS

Smashed Root Veg, Black Garlic BBQ Gravy,
Toasted Almonds & Salsa Verde GF VG ~18.5~

BACON CHEESEBURGER

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

BRISKET CHEESEBURGER

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

MOVING MOUNTAINS PATTY AVAILABLE
ON REQUEST

SMOKEHOUSE SCHNITZEL

Panko Chicken Schnitzel, Shaved Fennel &
Sumac Onion Salad, Chicken Salt Fries,
Smoked Green Chilli Mayo ~23~

FRENCH ONION MAC & CHEESE

Our awesome Mac & Cheese, Caramelised
Onions & Garlic Butter Pangrattato v ~17~

ADD PULLED PORK FOR ~4~

ADD SHREDDED BRISKET FOR ~5~

CHICKEN RANCH SALAD

Pulled Smoked Chicken, Beer & Treacle
Cured Bacon, Gem Lettuce, Corn Salsa, Blue
Cheese & Burnt Scallion Ranch, Texas Toast
Croutons, Sumac Onions GFA ~19~

Smokehouse Sundays

EPIC ROASTS FROM OUR PITMASTERS
EVERY SUNDAY ‘TIL IT’S GONE’



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