

THE MENU

OUR FIRST ROAD TRIP
ACROSS AMERICA'S
SOUTHERN STATES SURE
DID START SOMETHING...

We made friends with pitmasters in Texas, ate BBQ Pulled Pork, Baby-Back Ribs, discovered Frickles & met some of the friendliest folk on earth. We fell in love with the food, drinks & unbridled hospitality & we enjoy nothing more than sharing it with you all.

This menu is packed with smokehouse favourites, BBQ classics & some crazy combos. Our tip? Give the Chicken Fried Waffle or 3am Mac a go, try a hot sauce on the side & leave room for a Fro-Co for dessert.





Smoky Bourbon Bacon Bites £8.50

Bite-sized chunks of 8 hour smoked bacon, tossed in bourbon & served with blue cheese dip.

Smoked Wings £9.75

Care & attention from our pitmasters make our chicken wings as tasty & tender as can be.

Choose Texas Smoky BBQ or Louisiana Hot (It's spicy!)

Jeppetisers LET'S GET THINGS STARTED!

Giant Garlic Buttered Pretzel Bites £7.99

Oven-baked pretzel bites tossed in roast garlic butter served with a beer-infused cheese sauce for dipping.

Classic Corn Dogs &8.99

Carolina & Texan BBQ sauce, crispy shallots & crushed pork rinds.

Charleston Corn Chips

Ideal for sharing! Corn chips with black bean & corn salsa, peppers, scallions, jalapeños, mozzarella & American style cheese, cilantro crema & pickled onions.

Spicy Bean Chilli & Sour Cream &8.75
BBQ Pulled Pork &10.99

Smoked Brisket Bourbon Tacos &8.99

Sweet smoky pulled brisket, corn salsa & cilantro.

Southern Fried Chicken 'In a Basket' £8.50

Melt-in-your-mouth chicken served with Nashville hot honey.

V Frickles £6.99

Juicy pickles deep-fried in a crispy Cajun spiced batter served with a pot of South Carolina barbecue sauce.

Southern Style Cauliflower Burnt Ends &7.50

Smoked cauliflower bites coated in our secret recipe seasoning, served with hot honey.

MACS & GUMBOS

★ MAC 'N' CHEESE ★

SERVED WITH A SIDE SALAD LOADED WITH OUR KANSAS CAVIAR & HOUSE SLAW.



Classic Mac £15.50

We mix three types of cheese to make a rich silky sauce, then add even more cheese.

3am Mac 'n' Cheese £18.50

Topped with Cajun battered Southern fried chicken, bacon crumb & a maple drizzle.



OUR CLASSIC HOT & SPICY SOUTHERN STEW RETURNS! SERVED WITH A TOASTED BAGUETTE.

Smoked Pulled Chicken with Pork, Jalapeño & Cheese Sausage £17.99

V Smoky Roast Cauliflower & Okra £14.99







Barbecue Pit Beans &3.99 with hand-pulled pork.

Roast Garlic Buttered

Roast Garlic Buttered Mushrooms &4.50

Cajun Onion Rings &5.75 with ranch dip.

Baby Cobb Salad &5.99

with ranch & blue cheese dressing.

Creole Spicy Rice £3.99

Creamy Street Corn &4.25 sweetcorn, black beans, peppers & scallions.

Mac 'n' Cheese &5.75

Brisket Mac 'n' Cheese &8.75 Skin-On Fries &4.75

✓ Magic-Dusted Fries £5.25

Cheesy Fries &6.75 topped with fresh chillies.

★ DIRTY TATER TOTS ★

🌠 Magic-Dusted Tater Tots &5.25

Cheeseburger Tater Tots &7.25 with smashed beef patty, pickles & cheese, burger sauce, lettuce, pickled red onion & crispy shallots.





INFORMATION ON FOOD ALLERGIES & CALORIES:

Please inform us if you have a food allergy or intolerance so that a manager can help you with your selection. A full non-gluten containing menu is available on request.

Ignorance is bliss, but if you want to check out the calories, then just scan this QR code.



🌌 Dish suitable for vegetarians



We've added a discretionary 7.5% to the Tip Jar. All of it goes to the team. If you'd prefer not to tip, just ask & we'll take it off with no questions or quibbles.



ALL SMOKEHOUSE DISHES ARE SERVED WITH SKIN-ON FRIES, PICKLES & HOUSE SLAW.

HALF A POUND OF SLOW-SMOKED

TEXAS STYLE BRISKET

The Star of the Show!

1/2 lb of Sliced Brisket £20.99

There's no messing around with our well marbled, Black Angus grain-fed brisket. Smoked low 'n' slow for 16 hours, each brisket is served warm rather than piping hot (just like they do in Texas) & comes with a pot of bourbon gravy.

Grain-fed brisket is well-marbled & can be perceived as being fatty. If that's not for you then the chef can remove it.

But remember - the fat is where the flavour is!

Smoked Brisket Sub £17.50

Our slow-smoked beef brisket, packed in a sub with pepper sauce, onions, sweet peppers & cheese. With a pot of Texas gravy for dippin'.

Half a Smoked Hickory Chicken £19.99

Choose House BBQ sauce or our own Hot 'n' Spicy sa Two hour smoked chicken, glazed in your choice of sauce.

Barbecue Hand-Pulled Pork £17.99

Pork this tender doesn't happen by accident. Lovingly smoked for 14 hours with barbecue pit beans.

Memphis Style Baby Back Ribs

se either House BBQ sauce, Maple or Bourbon glaze.

Our baby back ribs are rubbed in magic dust, smoked for 4 hours then sopped.

Half Rack: £15.99 • Full Rack: £24.99

Eight-Hour Smoked Beef Rib £25.50

Beef rib rubbed in magic dust, smoked for 8 hours then glazed with our sweet Tennessee bourbon gravy. Served with an extra pot of gravy for dippin'.

Hickory Wood Smoked Pork, Jalapeño & Cheese Sausage £18.50

House sausage smoked & served with a pot of Tennessee bourbon gravy.

SMOKIN' SIDES

Fancy a li'l bit of Smokehouse on the side?

Cornbread & Maple Butter &4.50

Chopped Smoked Pork & Jalapeño Sausage £5.25

SWAP OUT YOUR FRIES!

Cheesy Fries with fresh chillies + £2

√ Magic-Dusted Fries + £1





SMOKEHOUSE PLATTER

Ideal for 2 to share - All your favourites £62

Allow us to bring you a platter filled with all the smokehouse classics.

- ★ Texas-style, well marbled, grain-fed beef brisket
- ★ Memphis style baby back ribs
- 🛊 BBQ baby back ribs
- ★ Smoked pork, jalapeño & cheese sausage
- 🛊 Barbecue hand-pulled pork & pit beans
- ★ Eight-hour smoked Jacob's Ladder
- 🛊 Bourbon glazed smoked chicken wings

Served with skin-on fries, cornbread, house slaw, pickles & Tennessee bourbon gravy.

Platter for one available: £34

Can't decide? DON'T DECIDE!

PINK CHICKENS & PURPLE COWS? Slow cooked barbecue often has a pink ring around the outside edge of the meat - in beef it's more purple, in pork, chicken & turkey it's bright pink. This is possessed to the meat - in beef it's more purple, in pork, chicken & turkey it's bright pink.