

BUFFET MENU

SMOKEHOUSE MEATS

PLEASE CHOOSE FROM THE FOLLOWING

Carolina Pulled Pork

Cooked low and slow for 12-14hrs then pulled by hand & seasoned with our secret smokehouse recipe.

Smoked Chicken Wings () ()

Crispy wings, house rubbed, smoked & finished on the chargrill

Smokehouse Pork Sausage

4 hrs smoked skewered pork sausages.

St Louis Pork Ribs () ()

A real meat feast of slow cooked tender ribs

Texas Brisket Burnt Ends

Chunks of smoked beef brisket in our smokehouse gravy

Southern Fried Chicken Strips

Chicken strips in buttermilk, then coated and deep fried till golden

SIDES

Pitmaster beans ()

Mixed beans, chorizo & onion in a smoky tomato sauce

House salad 🕜 💟 🕕

Mixed leaf, cherry tomato, cucumber, red onion & dressing

Apple slaw 🔐 🕦



Creamed Corn 0

Charred corn, bacon & onion in a white wine cream

Mac n cheese 🕜

(Crispy breadcrumb topping)

Spiral fries 😯 🗸



PLEASE CHOOSE THE MEATS THAT YOU WOULD LIKE THESE WILL BE SERVED WITH ALL OF THE SIDES LISTED ABOVE

3 meats @ £10 per person 4 meats @ £ 12 per person 5 meats @ £ 14 per person Mixture of all for £ 16 per person

If anyone has any dietary requirements please let us know, and we would be happy to help.









🔞 Contains nuts 🚺 Dairy free 🕝 Vegetarian 🕡 Vegan 🥬 No gluten containing ingredients



Food allergies and intolerances: Please speak to our staff about the ingredients in your meal when making your order – thank you.

Service charge not included • For bookings and parties

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