



BAR & SMOKEHOUSE

# 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

#### Creamed Corn 🌾

Charred corn, bacon & onion in a white wine cream

#### House salad 🥗 🌱 🌾

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

#### Mac n cheese 🥗

(Crispy breadcrumb topping)

#### Apple slaw 🥗 🌾

#### 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

5 meats @ £14 per person

4 meats @ £12 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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# JAKS BAR & SMOKEHOUSE PRE-ORDER FORM

NAME

DATE

TIME

TEL

	Name	STARTERS	MAIN COURSE	SIDES	SIDES	SAUCE	STEAK PREF
0	A Example	Little Caesar	8oz Fillet	Onion Rings	Chips	Diane	Medium Rare
1							
2							
3							
4							
5							
6							
7							
8							
9							
10							
11							
12							
13							
14							
15							
	Totals						