# **SMOKEHOUSE MEATS**

# CHOOSE YOUR 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 (1)

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

# PORK & LEEK SAUSAGE BITES ()

A&J pork and leek sausage bites.

#### ST LOUIS PORK RIBS (1)

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

APPLE SLAW 🔐

### HOUSE SALAD 🕡 🗸 🕕

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

SPIRAL FRIES TV

# MAC N CHEESE 🕤

(Crispy breadcrumb topping)

SPICY RICE 10 0 | S

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

3 MEATS @ £12 PER PERSON | 4 MEATS @ £ 14 PER PERSON 5 MEATS @ £ 16 PER PERSON | MIXTURE OF ALL FOR £ 18 PER PERSON

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

