

APPETISERS

SMOKED & GRILLED CHICKEN WINGS 6.45
Choose from:
ALABAMA WHITE BBQ SAUCE
LOUISIANA ZINGER CHILLI (HOT & FIERY)
STICKY BBQ

WOOD FIRED NACHOS 5.45
Salted nacho chips loaded with cheese & jalapeños
ADD LOUISIANA PULLED PORK OR CHILLI BRISKET £2.95

JALAPENO CHEESE POPPERS v gf 5.45
Mini chilli peppers filled with cheese, breaded in our unique flavoured coating and fried. Sour cream dip

BLOOMING ONION ve 4.95
A sweet Spanish white onion dusted in our secret coating, deep fried, served with a Cajun remoulade dip

OPEN RUBEN SANDWICH 6.95
On sourdough bread, loaded with salt beef, sauerkraut, thousand island sauce and melted Gruyere cheese

CRISPY JACKET SKIN 5.45
Chilli Brisket glazed under cheddar rarebit

INDIVIDUAL STICKY BABY BACK RIBS 5.95
Glazed in our sticky honey and black pepper sauce

COWBOY BEANS AND SAUSAGE 5.45
Our unique jalapeño sausage, smoked then grilled. Served with our own Pitmaster's BBQ baked beans

CAESAR SALAD 5.95
Garlic and anchovy dressing, crispy croutons and parmesan cheese
ADD GRILLED CAJUN CHICKEN £2.00

PORKY MAC 'N' CHEESE 5.95
Macaroni coated in a rich cheese sauce topped with pulled BBQ pork

VEGGIE VEGAN

For our meat-free lovers. Rest assured all our vegetarian and vegan dishes are cooked and smoked in their own separate dishes, so not coming into contact with any meat products

JOSPER BBQ ROASTED AUBERGINE ve SMALL 7.45 LARGE 11.95
Filled with a sweet potato and kidney bean chilli

VEGAN TOAST ve SMALL 6.45 LARGE 10.95
Garlic oiled dairy free toast, topped with a mountain of smoked mushrooms and a sweet pepper and tomato chutney

SMOKEY BBQ JACK FRUIT TACO ve SMALL 6.45 LARGE 10.95
Rainbow slaw and smashed avocado

CHARRED WHOLE CAULIFLOWER ve 11.95
With lemon, seasonal herbs, pine nuts and mild American mustard sauce

THE GOLD RUSH BURGER v 11.95
Chilli battered halloumi and wood smoked grilled red peppers with avocado salsa, dirty burger sauce and shredded lettuce



PITMASTER MAINS

All our meat is cooked by in-house Pitmasters, long and slow in our own smoking ovens, using hickory and fruit wood chippings with a range of authentic rubs and flavourings

USDA BEEF BRISKET & BURNT ENDS 12.95
Slow cooked overnight for 12 hours. Served with creamed white onions and pickles

JACOBS LADDER (WEEKEND ONLY—HOUSE RULES) 13.95
Our amazing beef short rib smoked for 14 hours. Glazed in our sticky honey and black pepper sauce

KENTUCKY BABY BACK RIBS FULL RACK 11.95
Coated in our own Kentucky house rub and slowly smoked in our smoker, finished over coals with sticky BBQ sauce

PITMASTERS "BIG SMOKE" SHARING PLATTER 2 PEOPLE 39.95
The all-in BBQ tray of champions. Smoked brisket, sticky pork ribs, grilled jalapeño sausage, fiery pork belly and grilled maple smoked chicken pieces. Served all-in with homemade BBQ pit beans, house fries, coleslaw and onion rings

LOUISIANA SLOW SMOKED PORK BELLY SMALL 9.95 LARGE 15.95
Dry rubbed in our spicy Louisiana zinger dust. Served with apple sauce

BIG BIRD HALF 9.95 WHOLE 15.95
Free range chicken coated house rub and smoked for 4 hours. Grilled and glazed in either sticky JD BBQ sauce or Caribbean jerk sauce

JOSPER BBQ OVEN STEAKS & COMBO'S



SERVED WITH HOUSE FRIES AND A CHOICE OF GARLIC PEPPER BUTTER OR CHIMICHURRI

Our steaks are from prime graded USDA grain fed cattle and are cooked in our Josper oven, over hot coals that reach over 400°C. Unlike our smoking joints, our steaks are cooked high and fast retaining their natural moisture and flavouring

NEW YORK STRIP 26.95
10oz sirloin steak. Flame grilled over hot coals to your liking with chimichurri or garlic pepper butter

SKIRT MINUTE STEAK 19.95
10oz flattened skirt steak. Flame grilled over hot coals to your liking with chimichurri or garlic pepper butter

COMBO 1 17.95
Half chicken, jalapeño sausage, half rack ribs house fries, onion rings and a grilled corn on the cob, with JD BBQ sauce

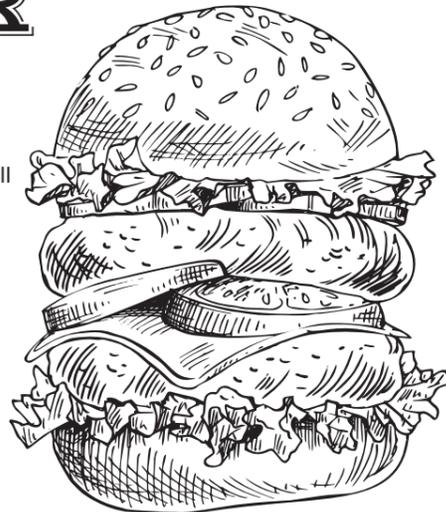
COMBO 2 19.95
Half chicken, half rack ribs, sliced brisket house fries, onion rings and a grilled corn on the cob, with JD BBQ sauce

COMBO 3 22.95
5oz NY steak, half rack ribs, half chicken house fries, onion rings and a grilled corn on the cob, with chimichurri sauce

VEGAN COMBO 4 ve 19.95
Smokey BBQ jackfruit taco, BBQ baked cauliflower, roasted aubergine, sweet potato & kidney bean chilli house fries with onion rings

BURGER BAR

Our 6oz beef patties are made using dry aged beef chuck steak, cooked on our Argentinian Ascado grill over hot fiery charcoal and wood embers



ALL SERVED BETWEEN A SOFT COBBLED SESAME BUN

PLAIN JANE SINGLE 5.95 DOUBLE 8.95
Simply a burger and a bun, American mustard & ketchup

GENERAL LEE SINGLE 6.95 DOUBLE 9.95
Beef patty, loaded with cheese and bacon bites, dirty burger sauce and shredded lettuce

BUFFALO BILL SINGLE 8.95 DOUBLE 11.95
Beef patty, pulled brisket, blue cheese, dirty burger sauce and shredded lettuce

BONNIE & CLYDE SINGLE 10.95 DOUBLE 13.95
Beef patty, jalapeño melted cheese & pulled BBQ pork. Dirty burger sauce and shredded lettuce

THE COLONEL'S SOUTHERN FRIED CHICKEN 9.95
6oz fried buttermilk chicken breast, sundried tomato mayo, pickled gherkin and onion jam

PIT MASTERS BURGER STACK 18.95
2x beef patties, stacked with smoked beef brisket, pulled pork butts, jalapeño sausage, BBQ chicken. Topped with American mustard and pickles, giant onion ring, dirty burger sauce and shredded lettuce

NIBBLES

FROM THE BAR AREA

MARINATED OLIVES 3.95
SPICY MIXED NUTS 3.95

SIDES

HOUSE CHOPPED SALAD ve 3.25
CAESAR SALAD 3.25
ONION RINGS v 2.75
GRILLED CORN ON THE COBB ve 2.75
NEW YORK DELI SLAW v 2.45
RAINBOW SLAW ve 2.45
BBQ PITMASTER BAKED BEANS ve 2.75
MAC & CHEESE v 2.75
POURING CHEESE POT 2.45

NOT JUST FRIES

SKIN ON HOUSE FRIES 2.75
SWEET POTATO FRIES 3.75
CHIMICHURRI FRIES 2.95
CHEESY FRIES 3.75
JALAPEÑO CHEESE FRIES 3.95
CHEESE AND BACON FRIES 3.95
CHILLI BRISKET FRIES 3.95
PORKY FRIES, TOPPED WITH BBQ PULLED PORK 4.25



DESSERTS

All desserts come with your one choice of either: fresh pouring cream, clotted cream ice-cream, salted caramel ice-cream, milk chocolate ice-cream or strawberry clotted cream ice-cream

PECAN NUT PIE 5.95
Short crust pastry base with pecans, golden syrup with a hint of Bourbon

KEY LIME PIE 5.95
Ginger pastry base with key lime filling, topped with a meringue topping

ALL BUTTER LEMON TART gf 5.95
A gluten free pastry base, filled with a zingy lemon curd

ROCKY ROAD CHEESECAKE 5.95
Chocolate and vanilla cheesecake layers on a chocolate biscuit base, topped with chocolate drops, chocolate sauce brownie pieces and malt chocolate balls

GOLD DIGGERS CHOCOLATE CRUNCH 5.95
Chocolate pastry case, filled with chocolate fudge, topped with butterscotch pieces, milk chocolate and toffee sauce

RICH CHOCOLATE BROWNIE 5.95
Chocolate sauce and black cherry compote

TRIO OF ICE-CREAM SELECTION 4.95
Chocolate sauce