



IN SEPTEMBER!



UP TO £10 OFF EVERY... THURSDAY FRIDAY SUNDAY IN SEPTEMBER!

MENU:

SMASHBURGERS

We use locally sourced Longhorn beef, which we grind daily in house. All served as doubles (except the little Smashburger & Cauli burger) and come with lettuce, red onion and house pickles as standard

Classic 10

Double Jack cheese, burger sauce

Smokin' (brisket) 13

Double Jack cheese, smoked beef brisket, BBQ sauce, ranch sauce

Smokin' (pork) 12

Double Jack cheese, smoked pulled pork, BBQ sauce, ranch sauce

Scorchin' 11

Double Jack cheese, griddled jalapenos, house hot sauce, jalapeno popper

Little Smashburger 6.5

Single patty, Jack cheese, burger sauce

Cauli Burger (V) 9

Fried cauli patty, lettuce, red onion, pickles, cheese, burger sauce

SMOKED MEAT BUNS

We smoke whole cuts of pork shoulder and beef brisket over charcoal and wood for hours and hours until juicy and tender

18 hour smoked pulled pork 9

House slaw, pickles, cheese, BBQ sauce, ranch sauce

12 hour smoked beef brisket 12

House slaw, pickles, cheese, BBQ sauce, ranch sauce

STARTERS/ SIDES

A little something extra

Jalapeno poppers (V) 5

Jalapenos stuffed with a 3 cheese and chive blend, coated and deep fried

Ribs 4/10

Single/ trio of meaty native breed pork ribs Cooked low n slow over charcoal and logs until juicy and tender.

Pit beans 4

Spicy smoky beans cooked low n slow with smoked meat chunks

Jalapeno Slaw (V) 3.5

Handcut beef dripping fries 3

Handcut fries (V) 3

WINGS 6/10

Smoked then fried chicken wings. Prices are for 1/2 kg or 1kg based on uncooked weight

Sweet BBQ

Red Jalapeno (hot)

Pineapple Habanero (extra hot)

Scorpion & reaper 🌶️

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#EatOutToHelpOut September!