

	STARTERS		PITMASTER MAINS
	ONION BOMB (v) A delicious huge blooming Spanish onion, dredged in buttermilk & seasoned flour, deep fried & served with a dusting of our house rub & a pot of Alabama white sauce.		All of our meat is the best quality, rubbed with our & finished with our special sauces. Cooked low Pitmaster in our authentic smokers in small bat control the meat & cook it to perfection just the wbe. Cooked fresh daily with hickory, oak & fruit wow. WHEN IT'S GONE, IT'S GONE - HOUSE RULES!
	MUSSELS Fresh mussels sautéed with cream, white wine & shallots served with freshly baked artisan bread.	£9.95	MISSISSIPPI PULLED PORK Cooked low & slow for 12-14 hours in our secret rub. Our pork is then hand pulled & bound with our Mississippi rub & BBQ sauce.
	BANG BANG CAULIFLOWER (GF) (VE) Crispy fried cauliflower florets dusted with an oriental inspired spice blend & a pot of sriracha sauce.	£7.50	HALF YARD BIRD Hickory smoked chicken cooked low & slow for 4 hours. Served on the bone & glazed with our honey BBQ sauce.
	CORN RIBLETS (GF) (VE) Strips of corn on the cob in a sticky BBQ glaze.	f6.95	PORK BELLY & MASH
	PORK BELLY BURNT ENDS (GF) Twice cooked meaty cubes of pork belly glazed with a sticky barbecue glaze garnished	f9.25	A rich & fatty cut of roasted pork with a bacon gravy. Served with spring onion, mash potato & wilted spinach.
	with sesame seeds & slivers of spring onion & red chilli.		BABY BACK RIBS A full rack of Kansas style sweet & sticky meaty pork ribs. Rubbed with our secret
	SALT & PEPPER SQUID Deep fried squid in a salt & pepper crispy coating served with a pot of sweet chilli sauce.	f8.95	seasoning & smoked for at least 6 hours until tender & glazed with our honey BBQ sauce.
	HALLOUMI FRIES (GF) (V) Halloumi fries served on a bed of rocket with pomegranate pearls with house dressing & a pot of sweet chilli sauce.	£7.25	PITMASTER PLATTER A showcase from our smokers presenting half a yard bird, half rack of ribs, Mississippi pulled pork, pork belly bites, Texas toast, slaw,
	FULLY LOADED NACHOS Corn tortilla chips smothered in hot melted cheese & served with the classic accompanime of salsa, guacamole, sour cream & jalapeño	ents	house pickles, rustic skin on fries, creamy mac & cheese & buttered charred corn on the cob.
	peppers. Served with choice of toppings: Naked (GF)(V) Mississippi Pulled Pork Pulled Chicken	f7.25 f9.50 f9.50	* All of our Pitmaster plates are served with pickles, probutter, *Texas toast (can be removed if GF) & your choice. Choose from rustic skin on fries, creamy mac & cheese charred corn on the cob.
	TEXAS TOAST A thick wedge of toasted fresh bread smothere in a garlic & herb butter topped with a molten trio of cheese, with choice of toppings:		CHICKEN & WAFFLES A fluffy homemade waffle stacked with Souther Fried chicken tenders, smoked streaky bacon finishedwith a maple syrup drizzle & a pot of chicken gravy.
新新工作的	Naked	f6.50	HANOINO CUENTRO
	Mississippi Pulled Pork Pulled Chicken	f8.95 f8.95	HANGING SKEWERS
The seal of the	JUST RIBS (GF)	£13.95	Your choice of skewer cooked with peppers, onions & corn on the cob with garlic butter. Served with rustic skin on fries or a house salace.
	A half rack of Kansas style sweet & sticky meaty pork ribs. Rubbed with our secret seasoning & smoked for at least 6 hours until tender & glazed with our honey BBQ sauce.		Chicken (GF) Halloumi (GF)(V)
	CRISPY TERIYAKI WINGS Breaded crispy chicken wings coated in a sweet teriyaki glaze garnished with sesame seeds & slivers of spring onion & red chilli.	£9.25	FAJITAS A hot sizzling skillet of peppers & onions with your choice of filling. Served with tortilla wraps sour cream, grated cheese, guacamole, salsa & shredded iceberg lettuce. Choose from:
	BONELESS CHICKEN WINGS Boneless goujons of buttermilk chicken tossed in seasoned flour & fried until crispy.	£9.25	Pulled Chicken Mississippi Pulled Pork Rump Steak Strips
	SMOKED WINGS (GF) XL smoked wings coated in our house rub & smoked over hickory.	f9.25	Bang Bang Cauliflower (V)
	*Smoked / Boneless wings served with choice of Honey BBQ	f finish:	LOADED FRIES A bowl of our rustic skin on fries topped with:
	Bourbon BBQ		Mississippi Pulled Pork (GF) £3
	Salt & Pepper dust & sriracha Buffalo & blue cheese	aioli	Melted Cheese & f2 Smoked Streaky Bacon (GF)

ubbed with our secret dry rubs s. Cooked low & slow by our rs in small batches so we can ction just the way it's meant to oak & fruit woods.

MISSISSIPPI PULLED PORK	£17.50
Cooked low & slow for 12-14 hours in our	
secret rub. Our pork is then hand pulled &	
bound with our Mississippi rub & BBQ sauce.	

HALF YARD BIRD	£18.95
Hickory smoked chicken cooked low & slow	
for 4 hours. Served on the bone & glazed	
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PORK BELLY & MASH	£18.95
A rich & fatty cut of roasted pork with a bacon	
gravy. Served with spring onion, mash potato	

£24.95 sticky r secret

f55.00

with pickles, proper 'slaw, garlic GF) & your choice of side. y mac & cheese or buttered

f14.50

Chicken (GF)	£15.95
Halloumi (GF)(V)	£15.95

Pulled Chicken	f18.50
Mississippi Pulled Pork	f18.50
Rump Steak Strips	£21.50
Bang Bang Cauliflower (V)	£17.50

Mississippi Pulled Pork (GF)	£3.95	f8.95
Melted Cheese &	£2.95	£7.95
Smoked Streaky Bacon (GF)		

STEAKS		SIDES		
Served with dressed salad, pickled red onion & a sauce. Choos peppercorn, blue cheese, homemade chimichurri, smoked gar		Rustic skin on fries (GF)(VE) Magic dust fries (GF)(VE) £	f3 0.50 f4	3.95 4.50
butter or a bone marrow melt.		Wet fries (Chicken gravy) f	1.00 f4	1.95
8oz FILLET (GF) The most tender prime cut.	£32.95		1.55 £5	
	£26.50	, , , , ,	1.55 f5 1.00 f4	
8oz SIRLOIN (GF) A classic choice with good flavour.	120.50		1.55 £5	
	£23.95	*Stir fried with salt & pepper seasoning, onions, peppers & red cl		
80z RUMP (GF) A lean, meaty cut.		CORN ON THE COB (V) Corn on the cob buttered & charred on our grill.	£4	1.50
12oz RIBEYE (GF) A very tasty, thick cut steak with a rich marbling.	£33.50		5 4	4 05
Best cooked medium or above to ensure all the fat melts away leaving a tender steak.		PITMASTER BEANS A house mix of beans, pulled pork & shredded brisket in a smokey tomato sauce.	14	1.95
32oz TOMAHAWK (GF) An impressive rib eye steak aged & cooked on the bone. This is around 1kg & will take 30/40 minutes	£69.00	SPRING ONION MASH (GF) (V) Creamy, buttery mashed potato with spring onion.	£4	1.50
to cook. Comes with choice of two sides, best shared.		'SLAW (GF) (V) Traditional BBQ style 'slaw prepared in house.	£3	3.95
FISH Served with dressed salad, charred lemon & choice		BEER BATTERED ONION RINGS Lightly coated in a beer batter.	£4	1.50
of smoked garlic butter or chimichurri. SEABASS (GF)	f19.95	MAC & CHEESE Oven baked macaroni bound in a rich cheese sauce.	£5	5.50
	£19.95	HOT LINKS	£5	5.50
SALMON (GF) (blackened Cajun or Maple glazed) *All of our grill dishes are served with rustic skin on fries.	119.97	Chunks of spiced pork sausage smoked in our house ru	b.	
		TENDERSTEM BROCCOLI (GF) (V)	£4	1.50
DIIDCEDC		SEASONAL VEGETABLES (GF) (V)	£4	1.50
BURGERS		PEAS, SHALLOTS & BACON (GF)	£4	1.50
PLAIN JANE Simple 6oz beef patty with or without cheese, served on a soft brioche bun.	£12.95	SIDE SALAD (GF) (V) Mixed leaves, red onion, cucumber, cherry tomato & house		1.50
DIRTY DOUBLE Two 6oz beef patties, double cheese, double smoked	£16.95	SALADS		
streaky bacon, burger sauce & salad.		A seasonal mix of leaves, red onion, cherry tomatoes with sl		0,
MISS PIGGY	f16.95	soft boiled egg, garlic croutons & house dressing. Choose Naked (V)		10.95
A 6oz beef patty piled high with Mississippi pulled pork, BBQ sauce & salad.		Pulled Smoked Chicken	£1	15.95
SOUTHERN FRIED CHICKEN	£16.50	Mississippi Pulled Pork		15.95
A crispy, juicy buttermilk fried double chicken breast,	110.50	Flaked Salmon		16.95
mayonnaise & salad. Served with hot chicken gravy.		Grilled Halloumi (V)	LI	15.50
NO CLUCKING WAY BURGER (VE)	f16.50	KIDS MENU		
Two 'chicken' style vegan fillets in a spiced batter. Served in a vegan bun with salad & vegan mayonnaise.			£7	7.95
BUFFALO SOLDIER	£16.50	BEEFBURGER 4oz beef patty in a brioche bun served with or without of	chaasa	
A marinated Cajun chicken breast grilled to	110.50	CHICKEN GOUJONS	ileese.	
perfection with blue cheese dressing & salad.		Chicken breast goujons dipped in buttermilk, coated in		
PITMASTER STACK	£21.50	seasoned flour & fried until crispy.		
Two 6oz beef patties & Southern Fried chicken fillet stacked with Mississippi pulled pork, double smoked		CHEESY GARLIC TEXAS TOAST	chaoca	
streaky bacon, two onion rings, Monterey Jack cheese,		A thick slice of toast drizzled with melted garlic butter &	crieese.	
American cheese & salad.		CHICKEN & WAFFLES Chicken breast goujons served on top of half a freshly n	nade	
SMOKEHOUSE SMASH BURGER Ground beef burger patties smashed on our flat top grill.		waffle served with chicken gravy.		
Served on a brioche bun with melted American cheese, bacon, burger sauce and onion rings. Choose from:		MACARON I & TOMATO SAUCE Macaroni pasta cooked in a rich tomato sauce.		
Double Pattie	£16.50	COD FILLET	n the sele	
Triple Pattie £19.00		A kid's size cod fillet coated in breadcrumbs with corn o *All of the above dishes are served with a choice of fries or salad		
*All our burgers come with rustic skin on fries. *Add extras - Cheese £1.00, Bacon £1.50		TWO SCOOPS OF ICE CREAM		3.00

^{*} Always inform your server of any allergies before placing your order, detailed allergen information is available on request. 100% of all tips go to our cooking & serving staff.

*All our ice cream & sorbets supplied by Bidlea Dairy. (GF) gluten free (V) vegetarian (VE) vegan (VE) vegan (VE)