

## - SMALL PLATES -

<b>MAC'N'CHEESE</b> <small>V</small>	6
<b>CRAYFISH COCKTAIL</b>	7
<b>CRISPY CALAMARI</b>	10
TARTAR DIPPING SAUCE.	
<b>MUSSELS</b> <small>GF</small>	9
COOKED IN HOT & SPICY OR CREAMY WHITE WINE SAUCE. WITH TEXAS TOAST.	
<b>GIANT SHRIMP</b> <small>GF</small>	10.5
GRILLED PRAWNS WITH GARLIC BUTTER.	
<b>TEXAS GARLIC TOAST</b> <small>V</small>	3.5
WITH CHEESE.	
<b>SOUTHERN FRIED OYSTERS</b> (3)	10.5
<b>CREAMY MUSHROOMS</b> <small>V</small>	6
<b>ONION FRITTERS</b> <small>V</small>	5
WITH RANCH DRESSING.	
<b>SMOKEHOUSE NACHO</b>	6.5
<b>SUPREME</b> <small>V GF</small>	
CHEESE, GUACAMOLE, SOUR CREAM & JALAPENOS. <b>ADD PULLED PORK 4.5</b>	

## - SEAFOOD -

ALL SERVED WITH FRIES.

<b>LOBSTER BAKE</b> <small>GF</small>	37
½LB LOBSTER, GIANT SHRIMPS, MUSSELS, TEXAS TOAST. MUST BE CRACKED AND PEELED. COOKED IN HOT & SPICY OR CREAMY WHITE WINE SAUCE.	
<b>GIANT SHRIMPS AND SLAW</b> <small>GF</small>	21.5
<b>MUSSELS &amp; TEXAS TOAST</b> <small>GF</small>	18
COOKED IN HOT & SPICY OR CREAMY WHITE WINE SAUCE.	
<b>SOFT SHELL CRAB BURGER</b>	16.5
BATTERED WHOLE SOFT SHELL CRAB WITH SHREDDED LETTUCE, PICKLES & SPICY MAYO.	

## LOCAL OYSTERS

<small>GF</small>	
½ DOZEN	18
1 DOZEN	36

## SEAFOOD PLATTER 39pp

MIN 2 PEOPLE. (SERVED COLD)

3 OYSTERS
½ LOBSTER
SMOKED MACKEREL SALAD
CRAYFISH
MUSSELS
WITH A VARIETY OF SAUCES

## WING BAR

4 WINGS	- £5
8 WINGS	- £9
12 WINGS	- £12

PICK YOUR SAUCE:  
BBQ, BUFFALO, HONEY & LIME, HONEY MUSTARD, CHICK-FIL-A SAUCE

## - HOMEMADE BURGERS -

ALL SERVED IN A BRIOCHE BUN & FRIES.

<b>THE BBQ TRIBUTE</b>	11.5
8OZ BEEF BURGER, BACON, CHEESE & BBQ SAUCE.	
<b>THE SMOKEHOUSE</b>	15.5
8OZ BEEF BURGER, CHEESE, PULLED PORK, PICKLES, ONIONS, LETTUCE AND ALABAMA WHITE BBQ SAUCE.	
<b>THE SMOKEY JOE</b>	13.5
8OZ BEEF BURGER, SMOKED CHILLI PORK SAUSAGE, STICKY BBQ SAUCE AND 'SLAW.	
<b>CHICKEN BURGER</b>	13
SOUTHERN STYLE BREADED CHICKEN BURGERS, WITH LETTUCE & MAYO IN A TOASTED BUN.	
<b>DOUBLE ON THE DOUBLE</b>	19
DOUBLE 8OZ BEEF BURGER (16OZ), DOUBLE ON THE DOUBLE AMERICAN CHEESE, PICKLES AND BBQ SAUCE. <i>A MUST TRY!</i>	
<b>THE VEGGIE ONE</b> <small>V</small>	9
SPICED VEGGIE PATTY, CHEESE, LETTUCE AND TOMATO RELISH	

ADD EXTRA CHEESE OR SALAD

OR PICKLES 1.5

ADD BACON 2.4 ADD AN EXTRA PATTY 5

## - FRESH SALADS -

<b>CLASSIC CAESAR SALAD</b> <small>V</small>	9.5
ADD SMOKED CHICKEN 6	
<b>SMOKED MACKEREL SALAD</b>	12.5
WITH NEW POTATOES & PICKLES	
<b>GARDEN SALAD</b> <small>V</small>	9

## - LOBSTERS -

ALL OF OUR LOBSTERS ARE 1LB (Av. 500gr).

<b>THE POUNDER</b> <small>GF</small> 1LB LOBSTER (AV. 500GR)	35	<b>LOBSTER SALAD</b> (SERVED COLD) <small>GF</small>	1LB LOBSTER	35	
GRILLED WITH GARLIC BUTTER. SERVED WITH FRIES & SALAD.		WITH LEMON AND CHIVE SAUCE		½ LOBSTER	22
<b>HALF A POUNDER</b> <small>GF</small>	22	<b>CLASSIC LOBSTER THERMIDOR</b> <small>GF</small>	1LB LOBSTER	37	
GRILLED HALF LOBSTER WITH GARLIC BUTTER. FRIES & SALAD.		WITH FRIES & SALAD		½ LOBSTER	25

## - FROM OUR SMOKER GF -

ALL SERVED WITH HOMEMADE PICKLES, CHIPS & SLAW.

<b>BABY BACK RIBS</b> (4HR SMOKED)	15	<b>CHILLI PORK SAUSAGE</b> (2HR SMOKED)	13.5
<b>BEEF RIB</b> (9HR SMOKED)	23	<b>CAROLINA PULLED PORK</b> (8HR SMOKED)	14.5

**THE PIT-MASTER COMBO** 25  
BABY BACK RIBS, PULLED PORK, CHICKEN, CHILLI SAUSAGE.

ADD A LITTLE EXTRA TO YOUR PLATTER!  
CHILLI PORK SAUSAGE 6.5 | RIBS 11 | PULLED PORK 4.5 | CHICKEN 6

## - HOT DOGS -

SERVED WITH FRIES.

<b>THE ORIGINAL ONE</b>	7
JUMBO SAUSAGE, MUSTARD AND RICH TOMATO KETCHUP.	
<b>MAD DOG</b>	9.5
JUMBO SAUSAGE, PICKLES, MUSTARD, KETCHUP, PULLED PORK AND SRIRACHA MAYO.	
<b>CHEESY LOVE</b>	8.5
CHEESE, ONION AND MUSTARD.	

## - STEAK -

**10oz SIRLOIN STEAK** GF 28  
SERVED WITH CREAMY MUSHROOMS, FRIES & ONION FRITTERS.

SERVED WITH YOUR CHOICE OF SAUCE: BLUE CHEESE, PEPPERCORN, RED WINE, BEARNAISE OR GARLIC BUTTER.

ADD ½ LOBSTER 20 OR 3 GIANT SHRIMP 6.5  
ADD EXTRA SAUCE 2.5

## - LOADED FRIES -

<b>CHEESY FRIES</b> <small>V</small>	4.5
<b>SMOKEHOUSE SPICY FRIES</b>	8.5
FRIES, CHEESE, JALAPENOS & EITHER PULLED PORK OR CREAMY MUSHROOMS.	

## - FROM THE OVEN -

<b>MAC'N'CHEESE</b> <small>V</small>	10
ADD PULLED PORK 4.5	
ADD SPICY MINCED BEEF 4.5	

V = VEGETARIAN, GF = GLUTEN FREE.

PLEASE NOTE: OUR FRYERS ARE USED FOR BOTH GLUTEN AND NON-GLUTEN ITEMS.

PLEASE LET OUR STAFF KNOW OF ANY ALLERGIES.

## EXTRA SIDES

CREAMY CHEESE CORN	3.5
BUTTERED PEAS	2
ONION RINGS	3.5
STEAMED NEW POTATOES	4.5

HOUSE SLAW	2.5
SWEET POTATO FRIES	4.5
GARDEN SIDE SALAD	3.5
HOMEMADE PICKLES	2.5

# SHARING BOARDS FOR TWO

## £25

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ALL SERVED WITH A SELECTION OF BREAD, CRACKERS, BUTTER,  
CHUTNEY, PICKLES, CAPERBERRIES & CELERY

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### CHARCUTERIE BOARD

*PLEASE ASK OUR STAFF FOR TODAY'S SELECTION.*

**CHEF'S SELECTION OF CURED MEATS & SALAMI**

### CHEESE BOARD

*PLEASE ASK OUR STAFF FOR TODAY'S SELECTION.*

**CHEF'S SELECTION OF BLUE CHEESE - GOATS CHEESE -  
CHEDDAR & SOFT CHEESE**

### MIXED BOARD

*PLEASE ASK OUR STAFF FOR TODAY'S SELECTION.*

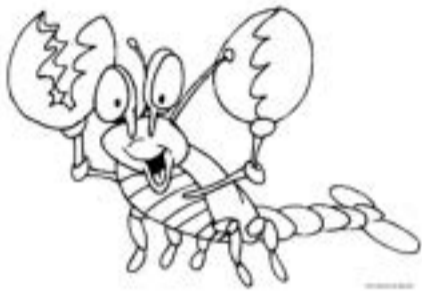
**A MIXED SELECTION FROM THE ABOVE BOARDS**

### ADD-ONS

**BASKET OF BREAD, BUTTER & CRACKERS - £5**

**HOUSE MARINATED OLIVES - £3.50**

**ADD ANY 1 ITEM FROM CHARCUTERIE OR CHEESE - £7**

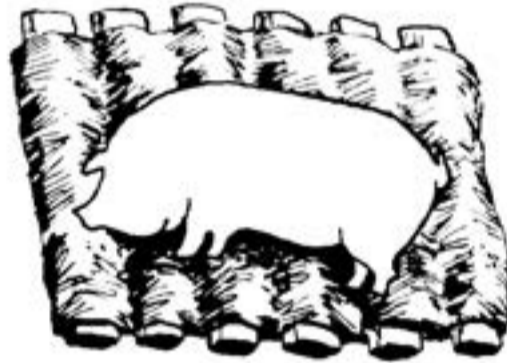


# KIDS MENU £7

Aged 8 and Under.

## CHOOSE 1 DRINK:

- o Blackcurrant/Orange/Peach squash
- o Diet Pepsi / Pepsi Max
- o Lemonade



## CHOOSE 1 MAIN:

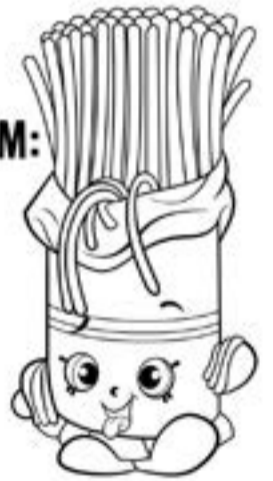
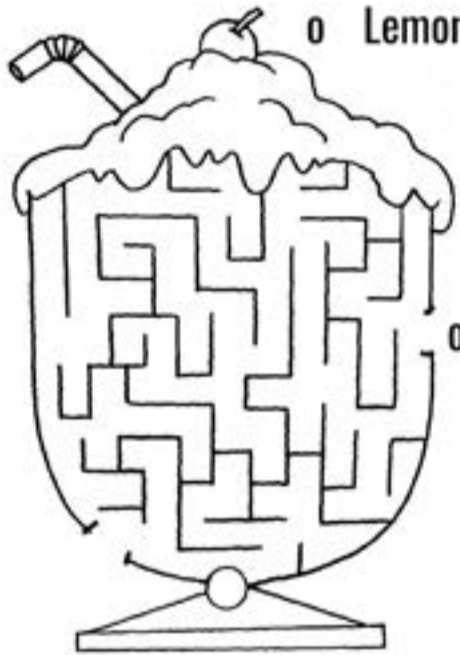
- o BBQ Ribs
- o BBQ Pulled Pork
- o Smoked Boneless Chicken Thigh
- o Mac'n'Cheese

## CHOOSE 1 SIDE:

- o Creamy Cheese Corn
- o New Potatoes
- o House 'Slaw
- o Fries

## CHOOSE 1 ICE CREAM:

- o Vanilla
- o Chocolate



# THURSDAY BURGER CLUB

ALL SERVED WITH FRIES

**2 FOR 1 - CHEAPEST FREE**

## **DOUBLE CHEESEBURGER £17**

TWO 80Z PATTIES WITH CHEESE.

## **SOUTHERN FRIED CHICKEN BURGER £16**

TOPPED WITH GOOEY MAC'N'CHEESE.

## **GRILLED HALLOUMI BURGER £16**

WITH MUSHROOMS & GUACAMOLE.

## **THE BBQ TRIBUTE £15**

80Z BEEF BURGER, BACON, CHEESE & BBQ SAUCE.

## **CHICKEN BURGER £13.50**

SOUTHERN STYLE BREADED CHICKEN BURGER, WITH LETTUCE & MAYO.

## **THE SMOKEHOUSE £16**

80Z BEEF BURGER, CHEESE, PULLED PORK, PICKLES, ONIONS, LETTUCE AND ALABAMA WHITE BBQ SAUCE.

## **THE SMOKEY JOE £14**

80Z BEEF BURGER, SMOKED CHILLI PORK SAUSAGE, STICKY BBQ SAUCE AND 'SLAW.



PLEASE NOTE: OUR FRYERS ARE USED FOR BOTH GLUTEN AND NON-GLUTEN ITEMS. PLEASE LET OUR STAFF KNOW OF ANY ALLERGIES. **NOT IN CONJUNCTION WITH ANY OTHER OFFER.**

# SMOKY BRUNCH

ALL SERVED WITH FRIES

12PM - 5PM

SATURDAY & SUNDAY

**PULLED PORK ROLL (PICKLES & SLAW) £7.50**

**SMOKED MACKAREL & PICKLE - SALAD ROLL £7**

**CHICKPEA & ONION FRITTER - SALAD ROLL (V) £6**

**SMOKED BBQ CHICKEN - SALAD ROLL £7**

**SMOKED CHILLI BEEF MAC ROLL £7**

**MAC'N'CHEESE & GARLIC BREAD £7**

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**ALL HOT DRINKS AND PEPSI MAX/LEMONADE - £1.50**

**KIDS EAT FOR £1 PER ADULT**



NOT AVAILABLE ON BANK HOLIDAY WEEKENDS - EASTER - FATHERS DAY - MOTHERS DAY.  
PLEASE NOTE: OUR FRYERS ARE USED FOR BOTH GLUTEN AND NON-GLUTEN ITEMS.  
PLEASE LET OUR STAFF KNOW OF ANY ALLERGIES. **NOT IN CONJUNCTION WITH ANY OTHER OFFER.**

# **HAPPY HOURS & OFFERS**

**(NOT AVAILABLE ON BANK HOLIDAY WEEKENDS, MOTHER'S DAY & FATHER'S DAY)**

## **HAPPY HOUR**

**20% OFF YOUR FOOD BILL - EVERY DAY FROM 5PM TO 6PM**

**PINT OF MADRÍ EXCEPCIONAL - JUST £4.5 PER PINT**

### **COCKTAILS:**

**TWO SAME LONGS FOR £12 /  
TWO SAME CONTEMPORARIES FOR £16 /  
TWO SAME UNFORGETTABLES FOR £16**

**KIDS EAT FREE  
(ONE PER ADULT)**

## **WITCHING HOUR**

**THURSDAY, FRIDAY AND SATURDAY FROM  
9PM 'TIL 11PM**

### **COCKTAILS:**

**TWO SAME LONGS FOR £12  
TWO SAME CONTEMPORARIES FOR £16  
TWO SAME UNFORGETTABLES FOR £16**

## **BOOZY SUNDAY BRUNCH**

**EVERY SUNDAY FROM 2PM 'TIL 6PM**

### **COCKTAILS:**

**TWO SAME LONGS FOR £12  
TWO SAME CONTEMPORARIES FOR £16  
TWO SAME UNFORGETTABLES FOR £16**

**ASK OUR STAFF FOR OUR DAILY OFFERS!**

# WINE

## WHITES

### Crisp & Zesty Whites 175ml 250ml 75cl

- 1 **SAUVIGNON BLANC** Las Montanas, Chile £5.50 £7.50 £21.50  
Easy drinking Chilean Sauvignon, crisp and refreshing
- 2 **PINOT GRIGIO** Monte de Cello, Italy £6.00 £8.00 £22.50  
Lemons and limes dominate the palate, dry and zesty
- 3 **PICPOUL DE PINET** Duc de Morny, France £29.50  
Bone dry, salty and quenching; perfect with shellfish

### Aromatic Whites 75cl

- 4 **VIIGNIER** Petit Mazuret, France £27.50  
Spicy French white with aromatic spice
- 5 **SAUVIGNON** Makutu Marlborough, NZ £32.50  
Grassy green fruit and grapefruit dominate, great with anything smokey
- 6 **ALBARINO** Pionero, Spain £35.50  
Flowery on the nose with fine minerality, Spain's finest white wine

### Rich & Creamy Whites 175ml 250ml 75cl

- 7 **COLUMBARD CHARDONNAY** Alain Mecon, France £6.50 £8.50 £23.50  
Tropical fruit and nutty tones make this Chardonnay rich and textured
- 9 **CHABLIS** Domaine Louis Moreau, France £47.50  
Steely yet creamy, rich and opulent; perfect with rich creamy dishes

## ROSÉ

### Delicate Rosés 175ml 250ml 75cl

- 19 **PINOT GRIGIO ROSE** Monte de Cello, Italy £6.00 £8.00 £22.50  
Dry and refreshing, great aperitif
- 20 **ZINFANDEL BLUSH** Pacific Heights, USA £6.00 £8.00 £22.50  
Off dry and medium bodied, good with spicy dishes
- 21 **ROSE** Petit Mazuret, France £27.50  
This French rose from the Mediterranean vineyards is perfect with all sea food

## LOCAL WINES

75cl

- 27 **BACCHUS** Chartham Vineyard £32.00  
Elderflower and citrus perfumes are prominent with a rich palette
- 28 **PINOT GRIS** Chartham Vineyard £39.00  
Known as Pinot Grigio in Italy. Bouquet of white blossom with flavours of green apple and pear

## REDS

### Light & Fruity Reds 75cl

- 10 **PINOT NOIR** Les Volets, France £27.50  
Delicious fruity Languedoc Pinot Noir, lovely with all white meats
- 11 **MENCIA** Puerto Del Monte, Spain £29.50  
Ripe fruit and soft tannins make this Spanish red the one to drink.
- 12 **FLEURIE** La Reine de l'Arenite, France £37.50  
Fragrant and flowery, delicate and elegant; Fleurie is perfect to drink with or without food

### Smooth & Silky Reds 175ml 250ml 75cl

- 13 **MERLOT** Las Montanas, Chile £5.50 £7.50 £21.50  
Easy drinking Chilean Merlot, light and fruity
- 14 **CABERNET SAUVIGNON** Alain Mecon, France £6.50 £8.50 £23.50  
Silky Cabernet from the French south, lighter than its Bordeaux neighbour
- 15 **MONTEPULCIANO D'ABRUZZO** Conviviale, Italy £25.50  
Cherry fruit and delicate tannins make this great with cheeses

### Powerful & Intense Reds 175ml 250ml 75cl

- 16 **SHIRAZ VIIGNIER** Telegraph Road, Australia £6.50 £8.50 £23.50  
Peppery and spicy with a fragrance of white pepper, perfect with beef brisket
- 17 **MALBEC** Para Dos, Argentina £7.00 £9.00 £25.50  
Vanilla and dark fruits dominate, a touch of oak make this South American gem a great food wine
- 18 **PRIMITIVO DI MANDURIA** Torridoro, Italy £39.50  
Intense and powerful, perfect companion for all meat dishes

## FIZZ

### Fizzy Sparklers 200ml 75cl

- 24 **PROSECCO** Di Maria, Italy £9.00 £27.50  
Premium Prosecco for every occasion
- 25 **PROSECCO ROSÉ** Di Maria, Italy £9.00 £27.50  
Candied sweets and red fruits make this Pink Prosecco a favourite for most
- 26 **CHAMPAGNE** Autreau 1er Cru NV, France £55.50  
Award winning Premier Cru champagne at a great price
- 8 **BOLLINGER** Special Cuvee CHAMPAGNE, France £100.00  
Toasty brioche palate with opulent textures, perfect for any special occasion!

## DESSERT

### Sumptuous Dessert Wines 125ml 75cl

- 22 **MONBAZILLAC** White, Domaine de Grange, France £7.50 £35.00  
White dessert wine. Try this with cheese and biscuits
- 23 **MUSCATEDDU** Red, Domaine Fiumicicoli, Corsica £9.50 £45.00  
Corsican red dessert wine; perfect with anything chocolatey