

Food menu

ALL SMOKE. NO MIRRORS

We're all about authentic London barbecue, with influences from around the world. Our meat is dry-rubbed, smoked in-house, low and slow, over British hickory logs. Our meat and poultry is ethically-sourced, free range, and from local farms wherever possible, and our fish comes from day boats off the south coast of the UK, and is delivered to us daily

Barrel aged Old Fashioned or Barrel aged Negroni 9.0

SMALL PLATES

Halloumi fries, house buffalo sauce 4 pcs (v) 7.0
Baby Gem, avocado, spring onions, House dressing 6.0
Crispy chicken wings: House bbq or buffalo 6/12 pcs *add blue cheese sauce + 1.0* 7.0/14.0
Dirty fries, boston butt, bbq sauce, pickles, cheese 10.0

ROASTS

Sunday roasts all come with dripping roast potatoes, Yorkshire pudding, Cauliflower cheese, Root veg, Greens & gravy
Roast Striploin of beef, smoked brisket, horseradish 19.0
Rolled belly of pork, Boston Butt, burnt apple 17.0
Free range roast chicken, hot sausage 16.5
Nut loaf, burnt apple (v) 15.0

RIBS

Hickory smoked baby backs, b&b pickles 15.0
British beef short rib, pickled red chilli 16.5
St Louis pork ribs, pickled cucumbers 14.0
The Wargrave Rib Platter, British short rib, St Louis, baby backs, fries, pickles & house dips 40.0

MAINS

Caesar salad, soft boiled egg, garlic croutons, Grana Padano (v) *add chicken + 3.0* 10.0
Boston butt bun, pickles & slaw 9.0
Smash burger: double beef, double cheese, onions, pickles *add double bacon + 2.0* 9.0
Plant-based burger, pickled cucumbers, chilli, slaw (vg) 9.0

SIDES

Mixed cabbage slaw (vg) 3.0 / Spicy tater tots (vg) 4.5 / Skin on fries (vg) 4.5