

## 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

Avocado and spring onion salad, vinegrette 6.5/11.5  
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  
Halloumi fries, house buffalo sauce 4 pcs (v) 7.0

### ROASTS

*Sunday roasts all come with dripping roast potatoes, Yorkshire pudding, Cauliflower cheese, Root veg, Greens & gravy*  
Roast rump cap of beef, horseradish 19.0  
Rolled belly of pork, burnt apple 17.0  
Free range roast chicken 16.5  
Vegan/Vegetarian Roast (vg) (optional Yorkshire pudding) 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

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