

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

Spiced lamb scratchings, chilli mint vinegar 5.5
Slow-cooked lamb belly ribs, tapenade sauce, seasonal slaw 7.0/13.0
Avocado and spring onion salad, vinegrette 6.5/11.5
Halloumi fries, house buffalo sauce 4 pcs (v) 7.0
Smoked chicken thighs, zhoug 7.0
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
Burnt cauliflower, baharat, sesame, date, pistachio tahini (vg) ½ / whole 7.0/12.0
Smoked pulled pork scrumpets, house bbq 8.0
Pear and chicory salad, stilton, candied walnuts, honey mustard dressing 6.5/11.5

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 & BUNS

House smoked hot link sausage, bone marrow mash, gravy 13.5
Whole plaice, confit lemon, fennel salad, capers, beurre noisette 16.5
Boston butt bun, pickles & slaw 9.0
House smoked hot link sausage bun, dirty cheese, kraut 8.5
Smoked chicken thigh bun, aioli, slaw, pickles 9.5
Buttermilk fried chicken burger, hot sauce 9.5
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

House kraut & mustard (vg) 3.5 / Spicy tater tots (vg) 4.5 / Skin on fries (vg) 4.5
Mixed cabbage slaw (vg) 3.0 / Mash, bone marrow mash 4.5 / Corn, Aleppo Butter (v) 4,5