



SMOKE

THE Menu

STARTERS TO SHARE

Smoked Bone Marrow – Onion marmalade, mushrooms, sourdough bread.....	148
Hot Smoked Salmon – Fingerling potato, soft boiled egg	128
Steak Tartare Kilpatrick – Wagyu beef, bacon, cornmeal cracker.....	158
Fiery Hot Wings – Blue cheese dressing.....	128
All Hail Caesar– Romaine, bacon, parmesan, cornbread croutons.....	98
Dressed Prawn Cocktail – Mary rose, endive, cucumber, pickled celery.	138
Burnt Ends Bolognese – Brisket, pappardelle	128

FROM THE BEAST

Beef Short Rib	598
All American Brisket (200g / 400g).....	228 / 418
Cider Glazed Baby Back Ribs (½ or whole)	228/ 388
St Louis Spare Ribs (½ or whole).....	228/ 388
Spatchcock S&B Spiced Chicken (½ or whole)	118 / 218
Pulled Pork (200g / 400g).....	198 / 368
House Seasonal Sausages.....	128
Smoked Cauliflower - Franks buffalo sauce, cheddar waffle.....	158
Texas Burger - Dry aged beef, American cheese, maple bacon	178

SEA NO SMOKE

Oysters - Pickle mignonette (half dozen / dozen).....	328/ 588
Maryland Style Crawfish – S&B “Old Bay Seasoning”.....	228
Whole Lobster - Herbed butter	628
Black Cod – BBQ glaze	218

SIDES

Jalapeno Cornbread – Honey butter.....	68
New Orleans Slaw – Cabbage, green onion, buttermilk dressing	68
Thick Cut Fries – BBQ spice.....	78
Loaded Tater Tots – Pulled pork, mozzarella, mayo & yellow gold	88
Mac & Cheese – Shallot dust, mozzarella, british cheddar	88
Roasted Carrots - Maple syrup glaze	88
Creamed Corn – Bacon, green onion, coriander.....	78
Smoked Veggie Cassoulet – Beans, mixed vegetable, herbed breadcrumbs	88

A N D

BARREL