

Starters & Nibbles

Mixed pickled vegetables 2.50

Puck nuggets Confit pork and duck with Korean spices,
and kimchi remoulade **5.95**

Half rack of baby back pork ribs Dry rubbed with our own spice mix,
oak and apple wood smoked, glazed with bourbon BBQ sauce,
served with spicy red onions, and pickles **6.95**

Grilled wings

Creole honey & mustard oak smoked wings coated in creole
honey and mustard sauce **6.95**

Bourbon BBQ oak smoked wings coated in bourbon BBQ sauce **6.95**

Buffalo with mixed pickled vegetables and blue cheese sauce **6.95**

XXX HOT XXX oak smoked wings coated in our HOT barn burner sauce **6.95**

Mains

Full rack of baby back pork ribs

Dry rubbed with our own spice mix, oak and apple
wood smoked, glazed with bourbon BBQ sauce,
served with spicy red onions, and pickles **13.50**

The Big Bukowski

Half rack of baby back pork ribs with spicy red onions,
and pickles, 72 hour beef rib, pulled pork shoulder, smokey
honey and chipotle BBQ chicken wings, and Waldorf slaw **28.50**

72 hour beef rib

Oak and apple wood smoked, cooked sous vide for 72 hours then grilled
and served with tobacco onions, and chimichurri

Single **14.50** Double **26.00**

Classic Caesar salad with sourdough croutons **6.50**

Add grilled chicken breast **3.50**

Burgers

All served in a demi brioche bun or 'go skinny'
and replace the bun with a green salad

The Purist 6.95

Our classic straight up beef patty
with lettuce, tomato, and mayo

Cheese Burger 7.95

Cheese & Bacon 9.25

Fat Gringo 9.95

Beef patty topped with Monterrey Jack
cheese, candied bacon, red onions,
lettuce, tomato, smoked pickled
gherkins, and jalapeno mustard

The Californian 9.95

Beef patty topped with Monterrey
Jack cheese, crispy bacon,
avocado, lettuce, tomato,
and chipotle mayo

Smokey Beast 10.95

Beef patty topped with tobacco onions,
smoked pulled pork, smokey honey
and chipotle BBQ sauce, smoked
gherkins, lettuce, and smoked
garlic and scotch bonnet mayo

Red'n'Blue 8.50

Beef patty, Colton Basset Stilton,
lettuce, red onion chutney, and mayo

Pulled Pork 8.95

Oak smoked pork shoulder topped
with pickled slaw, spiced apple
sauce, gherkins, and smokey
honey and chipotle BBQ sauce

Jerk Chicken 8.75

Grilled Jerked chicken thigh,
lettuce, tomato, red onion,
coleslaw, and smoked garlic
and scotch bonnet mayo

Bourbon BBQ Chicken 8.50

Grilled chicken breast
coated in bourbon BBQ sauce,
lettuce, tomato, and mayo

The Vegetarian 6.95

Red kidney bean and roast butternut
squash patty with tomato, lettuce,
red onion chutney, and mayo

Extra Toppings

Gherkins, red onion chutney, jalapeno mustard, smoked garlic
and scotch bonnet mayo, homemade bourbon BBQ sauce, blue cheese sauce **0.75 each**

Fried free-range egg, smoked streaky bacon, candied bacon, Monterey Jack cheese,
Double Gloucester cheese, Colton Basset Stilton **1.50 each**

Beef patty, bourbon BBQ chicken breast, Jerk chicken thigh,
pulled pork, vegetarian patty **3.50 each**

Sides & Salads

Skinny fries **3.00**

Sweet potatoes fries **4.00**

Chilli con carne, cheese, fries
with sour cream **5.00**
add **1.00** to swap
for sweet potatoes fries

Waldorf slaw **3.25**

Green leaf salad
with mustard dressing **3.00**

Tobacco onions **3.00**

Cocktails

- Mimosa** Orange juice and prosecco **7.00**
- Sacred Spritz** Sacred rosehip cup and prosecco **7.00**
- Elderflower Spritz** Elderflower liquor and prosecco **7.00**
- Frozen Margarita** Tequila, lime and lemon juice, triple sec, agave **6.00**
- Frozen Cherry Bomb** Bourbon, lime and lemon juice, cherry syrup **6.00**
- Raspberry G&T** Raspberry infused gin and tonic **6.50**
- Barrel Aged Negroni** Brokers gin, vermouth, Campari, aged in whiskey oak, orange peel **7.00**
- Manhattan** Bulleit rye, sweet vermouth, bitters, cherry **8.00**
- Smokey Old Fashioned** Bourbon, orange, lapsang souchong, bitters **7.00**
- Bloody Mary** Vodka, tomato juice, creole spices, horseradish, Worcester sauce, celery salt, scotch bonnet relish **6.50**
- Virgin Mary** **4.50**

Wines

White 175ml/btl

Casa Maria 2016
5.00/16.75

Cotes de Duras 2016
(Sauvignon Blanc) **6.50/24.00**

Bubbles 125ml/btl

Prosecco Bernardi **5.75/24.00**

Red 175ml/btl

Madregale Rosso 2016
5.00/16.75

Cuvee des Galets 2015 (Grenache/Syrah)
organic **6.00/22.50**

Rioja Vina Ilusion 2015 (Tempranillo)
organic **7.00/27.50**

Rose 175ml/btl

Tremendus Rioja Clarete 2016
(Viura/Garnacha) **5.95/22.00**

Milkshakes 3.95

Chocolate / strawberry / vanilla /
peanut butter and banana / banana /
vanilla OREO / dulce de leche

Spiked Shakes 5.95

Peanut butter, banana and bourbon /
dulce de leche and Kahlua /
chocolate and rum /
vanilla and coffee infused vodka

Our wines are available in 125 ml measures

Draught Beers - Meantime

half pint **2.75** pint **5.25**

London Lager 4.5%

Yakima Red (amber ale) 4.1%

Bottled Beers and Ciders

Green Daemon 5% Hopdaemon Beers
(helles lager) **4.95/50cl**

Leviathan 6% Hopdaemon Beers
(ruby ale) **4.95/50cl**

Skrimshander 4.5%
Hopdaemon Beers (IPA) **4.95/50cl**

Windrush stout 5% Brixton Brewery
(traditional stout) **5.25/33cl**

Pale Fire 4.8% Pressure Drop
(pale ale) **5.20/33cl**

Pilsner Urquell 4.4%
Czech Republic **4.00/33cl**

Pils lager 4.7% Fourpure
(German pilsner) **4.60/33cl can**

American Pale 5.0% Fourpure
(Californian pale ale) **4.60/33cl can**

Barn Owl (medium) 6.5% Perry's Somerset
traditional farm cider **5.95/50cl**

Aspall 5.5% 'Draught'
Cyder **4.50/33cl**

Soft Drinks

Homemade hibiscus
ice tea **2.00**

Homemade lemonade **2.00**

Fresh orange juice **2.50**

Fresh apple juice **2.50**

Mineral water **2.25**

Coca Cola / Diet Coke **2.25**

Ginger beer **2.25**

"That's the problem
with drinking,
I thought,
as I poured myself a drink.
If something bad happens
you drink
in an attempt to forget;
if something good happens
you drink
in order to celebrate;
and if nothing happens
you drink
to make something happen."

- Charles Bukowski,
from the book "Women"



