

## BUILD YOUR OWN PITMASTER TRAY

From our USA imported 'Ole Hickory' smoker & BBQ grill: we dry rub our ribs in our own 'magic rubs' & smoke with Yorkshire oak, low & slow for up to 18 hours.

**All trays come with house pickles and sauces.  
Select 2 sides to complete your tray!**

### Smoked Aubergine (ve)

Oak Smoked & Charred on our BBQ

**£14.00**

### St. Louis Pork Rib

2 Rib Cuts from the St. Louis Rack, Smoked for up to 8 hours in our Magic Rub

**£17.50**

### Baby Back

Full Rack of Pork Loin Ribs, Smoked and Glazed in our Maple BBQ Sauce

**£18.00**

### Rib & Wing

Full Rack of our BBQ Maple Baby Back Ribs & 4 Triple Fried Wings

**£21.00**

## HOT SAUCE

Homemade Hot Sauces (ve)

### Smoked Red Pepper 🌶️

**Jalapeño & Lime** 🌶️  
Holy F\*\*k Hot

**Master Exploder** 🌶️  
Absolute Face Melter

**£0.50 each**

### Jacob's Ladder Beef Short Rib

1 Big Ol' Rib, Rubbed in our Texas Style Rub, Smoked for 18 hours Low & Slow

**£19.50**

### BBQ Beast

1 St. Louis Pork Rib Cut, Buttermilk Fried Spiced Chicken, 2 Triple Fried Wings and a pile of our 18 hour BBQ Pulled Pork

**£23.00**

### Flat Iron Steak

10oz Flat Iron Steak Marinated in Rosemary & Garlic, Cooked to Your Preference (We Recommend Medium Rare) Finished with a Smoky Mezcal Butter

**£18.00**

## SAUCE

Homemade Sauces

### Sticky BBQ Sauce (ve)

**Yorkshire Smoky Mayo (v)**  
**Smoky Herb Dressing (v)**

**£0.50 each**

## SIDES

### BBQ Spiced Fries (ve)

Tossed in our Secret Chip Spice

**£3.00**

### Smoked Salsa (ve)

Ancho Spiced and Finished in the 'Ole Hickory' Smoker

**£2.50**

### Pit Beans (ve)

Cooked in our BBQ Sauce and Finished in the 'Ole Hickory' Smoker

**£3.00**

### Side Salad (v)

Gem Lettuce, Smoked Tomatoes & Pickled Red Onions with our Smoky Herb Dressing

**£3.00**

### Mac & Cheese (v)

The Old Classic with our Oozy Vaults Cheese Sauce

**£4.00**

### 3 Soft Tortillas (v)

**£1.50**

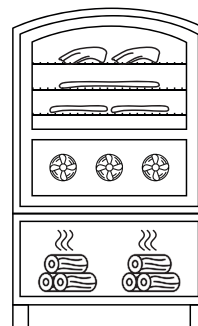
### Slaw (v)

**£2.50**

### Homemade Cornbread (v)

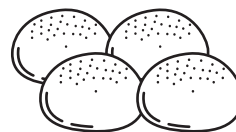
**£2.50**

## EXPERIENCE VAULTS



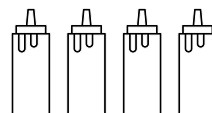
### — OLE HICKORY —

Our Ole Hickory Pits smoker was imported from Cape Girardeau, Missouri. The distinctive design of their pits is to maximise smoke intake whilst cooking the meat at a low temperature for a long time to ensure tender, fall off the bone ribs.



### — FRESH BUNS —

Baking our brioche buns every morning is a labour of love, but one we feel is completely worthwhile and really adds a unique, special touch to our burgers



### — HOMEMADE SAUCE —

Great barbeque and hot sauces are the cornerstone of all good smokehouses as they are the perfect complement to the smoked meats and intrinsic to cooking methods

## KIDS MENU (Includes a Drink)

### Cheese Burger

6oz Patty, Jack Cheese, Gem Lettuce, Ketchup, Spiced Fries

**£6.00**

### Chicken Burger

Buttermilk Fried Spiced Chicken, Gem Lettuce, Ketchup, Spiced Fries

**£6.00**

### Pulled Pork Bun

Pulled Pork Shoulder, Gem Lettuce, BBQ Sauce, Spiced Fries

**£6.00**

### Pulled Jackfruit Bun (ve)

Jackfruit, Gem Lettuce, BBQ Sauce, Dairy Free Bun, Spiced Fries

**£6.00**

### Wings and Fries

4 Triple Fried Salt 'n' Pepper Wings, Spiced Fries, BBQ Sauce

**£6.00**

## SMALL PLATES

### Popcorn Shrimp

Smoked Crispy Salt & Pepper King Prawns, with Mezcal & Lime Butter

**£8.00**

### Triple Fried Wings

4/8 Crispy Salt & Pepper Chicken Wings

**£5.50 / £10.00**

### Pork & Slaw

Pulled Pork, Slaw & Gherkins

**£6.00**

### Baby Back Ribs

1/2 Rack Pork Loin Ribs, Slaw, Spiced Fries, BBQ Sauce

**£7.50**

### St Louis Pork Rib

Single St Louis Rib Cut, Slaw, Spiced Fries, BBQ Sauce

**£7.50**

### Mac n Cheese (v)

Macaroni Pasta, Cheese Sauce, Panko Crumb

**£6.00**

### 9" Classic Pizza (v)

Hand Stretched Dough, Pomodoro Sauce, Mozzarella

**£6.00**

### 9" Pepperoni Pizza

Hand Stretched Dough, Pepperoni, Pomodoro Sauce, Mozzarella

**£6.00**

### St. Louis Pork Rib

Single St. Louis Rib Cut, Served with our Sticky BBQ Sauce and House Pickles

**£6.50**

### Buttermilk Fried Chicken

2 pieces of Marinated Chicken Thighs, Fried in Spiced Flour. With House Pickles and Smoked Mayo

**£6.00**

\* Allergy information available on request

## BEEF BURGERS

Our burgers consist of 3 carefully sourced ingredients: Chuck, Brisket & Beef Rib. They're then ground in to 6oz patties & cooked through in accordance with food safety guidelines. Served in our homemade seeded brioche buns, layered with American mustard, ketchup, gherkins & Monterey Jack cheese, served with BBQ spiced fries. Gluten & dairy free available. (gf)

### Vault Action

6oz Patty, Jack Cheese, Smoked Bacon, Gem Lettuce

£9.50

### Ole Smoky

6oz Patty, 18 hour Smoked Pulled Pork, Smoked Bacon, Jack Cheese, BBQ Sauce

£12.50

### Wild Beast

6oz Patty, Buttermilk Fried Spiced Chicken, Smoked Bacon, Jack Cheese, Smoked Mayo

£14.00

### Double Bacon Cheese

2 6oz patties, Double Smoked Bacon, Double Jack Cheese

£14.00

### Fear & Loathing

6oz Patty, Jalapeños, Jack Cheese, Smoked Pepper Hot Sauce

£10.00

### The Reaper

2 6oz Patties, Double Layered Jalapeños, Double Jack Cheese, 'Master Exploder' Hot Sauce

£14.00

### #NaughtyDoris

3 6oz Patties, 3X Layered 18 hour Smoked Pulled Pork, 3X Jack Cheese, BBQ Sauce.

*Not for the faint hearted*

£18.50

### Upgrade Your Burger

Add Blue Cheese £1

Add an Extra Patty £4

### Upgrade Your Fries

Add Jalapeño & Cheese £1

Add Pulled Pork £2.50

## NOT BEEF BURGERS

Served in our homemade seeded brioche buns, with BBQ spiced fries.

### Pulled Pork

18 hour Smoked Pulled Pork Shoulder, Slaw, BBQ Sauce, American Mustard, Gherkins

£10.00

### BBQ Jackfruit (ve)

Pulled Jackfruit, Slaw, BBQ Sauce, American Mustard, Gherkins, Pickled Red Onions, Dairy Free Bun

£10.00

### Buttermilk Fried Chicken

Marinated & Spiced Chicken Thigh, Smoked Bacon, Smoked Mayo, Jalapeños, Gem Lettuce, Pickled Red Onions

£10.00

### Portobello Mushroom (ve)

Smoked Mushroom, Slaw, Gem Lettuce, Gherkins, Smoked Pepper Hot Sauce, American Mustard, Dairy Free Bun

£10.00

## BEER PAIRINGS

### FARMHOUSE / SAISONS

Light with lemongrass notes, pair these with poultry, seafood and vegetarian dishes.

Try it with our BBQ Jackfruit or St Louis Pork Rib



### SOUR BEERS

Tart as the name suggests, pair sour with lightly spiced dishes or seafood tempura.

Try it with our Pulled Pork or Popcorn Shrimp



### PALE ALES

These are adaptable to a variety of dishes! Pair with anything from cheese to steak.

Try it with our BBQ Beast Tray or Double Bacon Cheeseburger



### LAGERS & PILSNER

Ideal for hot and spicy food but equally suited to either poultry or red meat dishes.

Try it with our Buttermilk Fried Chicken, Smoked Salsa or Cornbread



### INDIA PALE ALES

The perfect partner to spicy, salty and fried food, ideal with one of our burgers!

Try it with our Fear & Loathing Burger or Reaper Burger



### WHEAT BEERS

Perfect for pickles, wheat beers go great with our smoked mushroom burger.

Try it with our Portobello Mushroom Bun or Rib & Wing Tray



### FRUIT BEERS

Fresh and fruity, we recommend you couple these up with desserts or cheese.

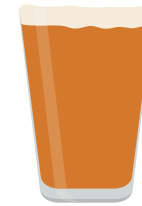
Try it with our Mac & Cheese or Chocolate Brownie



### AMBER ALES & BITTERS

With a little more body, these are suited to burgers and steaks.

Try it with our Flat Iron Steak



### STOUTS & PORTERS

Rich & robust, these are perfect with heavier flavours like chocolate or steak.

Try it with our Jacob's Ladder Beef Short Rib or Smoked Aubergine

