



## STARTERS

### **JERK WINGS GF**

Large 3 bone chicken wings, rubbed in our homemade jerk rub & smoked low 'n' slow, glazed  
In freshly made jerk BBQ sauce & fired on the BBQ for that extra kick

### **BRISKET CRUMPET**

12 Hour smoked beef brisket, chopped & mixed with juicy cherry tomatoes & onion.  
Served on top of a bbq grilled crumpet smothered in a rich cheese sauce, finished with South Carolina  
Mustard BBQ sauce.

### **SPITFIRE BOMBS GF**

A Spitfire favourite, 3 jalapenos peppers stuffed with cheddar & cream cheese, wrapped in smoked streaky bacon and grilled  
to perfection.

### **CRISPY PEPPERED CAULIFLOWER (V)**

Florets of gently steamed cauliflower tossed in our seasoned rub and cooked until crispy.  
Served with a smoky chipotle dip.

## MAINS

### **TEXAS BARBECUE GFA**

A combination of 1/2 rack Boss Back Ribs, a slice of 12 hour smoked beef brisket & Jerk smoked chicken leg.  
All served with creamy Mac n Cheese, dill pickles & sliced onion.

**ADDITIONAL SIDES: FRIES £2.25 , SALAD £2.95, SWEET POTATO FRIES £3.25, SLAW £2.00, ONION STRINGS £2.50**

### **HUNGRY CHICK GF**

A Whole small chicken covered in our rub & barbecued until smoky & crisp. Topped with  
A smooth & creamy smoked paprika Hungarian style sauce.  
Served with a choice of Fries, Salad or Garlic roasted new potatoes.

### **JACOBS LADDER (£2 Supp)**

A Succulent 3 bone beef rib smoked for 7 hours, served in a meaty beef & red wine broth.  
Topped with Horseradish sour cream & spring onion, with a side of a warm crusty roll for dipping.

### **EGGPLANT BENEDICTINE (V) GF**

Slices of Aubergine lightly seasoned & grilled in our bbq oven, laid on a bed of spiced mushroom stroganoff &  
topped with toasted nuts marinated in white wine & vanilla, then drizzled with  
Benedictine sauce.

## TO FINISH

### **MISSISSIPPI MUD PIE**

A smooth & creamy slice of chocolate & toffee firm mousse with a hint of coffee. Served with vanilla ice cream.

### **SALTED CARAMEL CHOCOLATE TART**

A rich chocolate base tart filled with salted caramel & dark chocolate ganache. Served with a dollop of clotted cream.

### **BLACKCURRANT & PROSECCO CHEESECAKE GF**

A light cream cheesecake on a gluten free biscuit base, topped with a blackcurrant & prosecco compote and served  
With pouring cream.

**3 COURSES £29.95 PER PERSON**

**GF/A Gluten Free or Adaptable**