



At the Poets Ale & Smokehouse, our food is a celebration of local produce and deep southern soul. We work closely with regional suppliers to bring the freshest of ingredients to our kitchen, then honour them the slow way - over a wood fired smoker. Every cut, vegetable & element is thoughtfully paired with carefully selected woods to draw out its richest, most natural flavours. From first spark to the final plate, our chefs cook with patience and true passion for their craft.

SMALL PLATES

SMOKED OX CHEEK CROQUETTES

Blueberry & bourbon BBQ (ngcio) £10

PINCHOS CABBAGE

Charred hispi cabbage, harissa butter, crème fraiche, crispy onions (v)(ngci) £10

SMOKED LEEKS

Smoked and chargrilled leeks, ranch sauce, parmesan, herb oil & lemon (v)(ngci) £9

PORK BURNT ENDS

Burnt apple puree, matchstick frie (ngci) £11

GINGER BEER FRICKLES

Pineapple sweet chilli (ngci) £8

COD CHEEK SCAMPI

Tartar sauce, grilled lemon £10

SMOKED HOT WINGS

Your choice of sauce (ngcio) £10

BEETROOT PASTRAMI CARPACCIO

Smoked feta, sumac, roasted hazelnuts, balsamic & rocket (v)(vgo)(ngci) £10

BARBECUED BABY AUBERGINES

Whipped garlic miso, tahini, dukkha & fresh herbs (vg)(ngci) £9

FRUITWOOD SMOKED LOIN RIBS

Sweet & sour BBQ (ngci) £10

CURRIED CAULIFLOWER FRITTERS

Cumin, mint yoghurt, coriander (v)(ngcio) £10

PLANT BASED WINGS

Your choice of sauce (v)(vg)(ngcio) £10

LARGE PLATES

Add: Guest Meat £5 / Bone Marrow Canoe £2.50

All large barbecue plates served with skin on fries & creamy fennel slaw

MESQUITE SMOKED BRISKET BBQ PLATE

Signature 16 hour smoked & peppered beef brisket, served with blueberry & bourbon BBQ sauce (ngcio) £22

STACK OF RIBS BBQ PLATE

Pork ribs rubbed and smoked over fruit wood, coated in our signature sweet & sour BBQ sauce (ngcio) £19

BBQ PULLED PORK BBQ PLATE

Pork shoulder rubbed & smoked over hickory wood then pulled, served with our signature sweet & sour BBQ sauce (ngcio) £18

TODAY'S GUEST MEAT BBQ PLATE

Check specials board for today's guest meat, served with your choice of sauce citrus apple & fennel slaw (ngci) £20

SLOW SMOKED SHORT RIB BBQ PLATE

Beef short rib smoked low and slow over mesquite wood, served with blueberry & bourbon BBQ sauce (ngcio) £25

SMOKED ½ CHICKEN BBQ PLATE

Half a chicken rubbed & smoked over fruit wood and lathered in our signature sweet & sour BBQ sauce (ngcio) £17

SMOKED AUBERGINE BBQ PLATE

Spice rubbed & smoked aubergine served with sticky miso & maple butter glaze (v)(vgo)(ngcio) £17

CHICKEN SHISH KEBAB

Warm flatbread, red cabbage slaw, ranch dressing & chilli sauce £16

v - Vegetarian, vo - Vegetarian Option,
vg - Vegan, vgo - Vegan Option,
ngci / ngcio - Non gluten containing ingredients

BURGERS

All burgers served in a brioche bun with, baby gem, pickled red onion rings & skin on fries

Gluten free buns available

CLASSIC POETS

House beef patty, burger relish & Harvey's Best caramelised onions (ngcio) £16

DOUBLE CHEESE RANCH

House beef patty, applewood cheddar, blue cheese, pickles & ranch sauce (ngcio) £17

BBQ SMOKESTACK

House beef patty, smoked streaky bacon, applewood cheddar, ginger beer onion rings and sweet & sour BBQ sauce (ngcio) £18

MISO FRIED CHICKEN

Crispy fried chicken thigh fillet, sticky miso maple butter glaze, ranch dressing £17

Burger Extras: Smoked Streaky Bacon / American Cheese / Blue Cheese / Jalapeños All £1 each

PLANT BASED CLASSIC POETS

This isn't plant-based patty, burger relish & Harvey's Best onions (vo)(vgo)(ngcio) £16

BUFFALO CHICKEN

Crispy fried chicken thigh fillet, brisket fat buffalo & blue cheese sauce (v)(vgo)(ngcio) £17

BBQ VEGGIE SMOKESTACK

Plant based patty & vegan bacon, applewood cheddar, ginger beer onion rings & sweet & sour BBQ sauce (v)(vgo)(ngcio) £18

TEXAN CHAINSAW MASSACRE

House beef patty topped with 16hr smoked brisket, jalapeños, applewood cheddar and sweet & sour BBQ sauce (ngcio) £18

SHARERS

Add: Guest Meat £5 / Bone Marrow Canoe £2.50

SMOKEHOUSE NACHOS

Smoked three cheese blend, guacamole, sour cream, pica de gallo salsa & jalapeños (v)(vgo)(ngcio) £12

Add topping: £4

Cowboy Chilli / Pulled Pork / Black Bean Chilli (vg)

MEGA MEAT SHARER

A platter of smoked beef brisket, chicken wings, pork ribs & pulled pork smothered in our signature sweet & sour BBQ sauce, served with honey butter cornbread, creamy fennel slaw & skin on fries - choose any 3 dipping sauces to accompany your platter (ngci) £50

SIDES

Cajun Wedges (vg)(ngcio) £4

Creamy Fennel Slaw (vg)(ngci) £4

Honey Butter Cornbread (v)(ngci) £5

Tahini & Cashew Charred Greens (vg)(ngci) £5

Ginger Beer Onion Rings (vg)(ngcio) £5

Skin on Fries (vg)(ngcio) £4
- Add cheese £1.50

Mac & Cheese (v) £5
- Add Brisket £4

SAUCES

Additional sauces at £1 each

Sweet & Sour BBQ (vg)(ngci)
Louisiana Hot Honey (v)(ngci)
Blueberry & Bourbon BBQ (vg)(ngci)
Pineapple Sweet Chilli (vg)(ngci)
Ranch Sauce (v)(ngci)

Caribbean Hot (vg)(ngci)
Blue Cheese (v)(ngci)
Miso & Maple Butter Glaze (v)(vgo)(ngci)
Brisket Fat Buffalo (ngci)
Jamaican Jerk (vg)(ngci)

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