The Poets Ale and Smoke House

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 £10

PINCHOS CABBAGE
Charred hispi cabbage, spicy 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 fries (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

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

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

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

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

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

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

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

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

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)
Louisianna 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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