



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

Select any five from our small plates for £45

### SMOKED OX CHEEK CROQUETTES

Blueberry & bourbon BBQ £10

### BARBECUED BABY AUBERGINES

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

### COLMAN'S CRACKLING

Mustard salt & caramelised apple mustard (ngci) £6

### SOY MOLASSES PORK BELLY

Sesame, coriander, chilli & spring onion (ngci) £10

### SMOKED HOT WINGS

Fruitwood low & slow, Sweet & sour BBQ (ngci) £10

### SMOKED LOIN RIBS

6 hour low & slow, sweet & sour BBQ (ngci) £10

### WHOLE ROASTED BONE MARROW

Chimichurri & toasted sourdough £8

### SALT BAKED BEETROOTS

Smoked feta, roasted hazelnuts, crispy sage & balsamic (v)(ngci) £9

### GINGER BEER FRICKLES

Grilled pineapple & rum salsa (vg)(ngci) £8

### CHARRED LEEKS

Chive cream cheese, black garlic, crispy onions & chilli dressing (v)(ngci) £9

### COD CHEEK SCAMPI

Served with Tatar sauce & grilled lemon £10

### KING OYSTER MUSHROOM "SCALLOPS"

Caramelised cauliflower puree, apple tartar & cep powder (vg)(ngci) £9

## LARGE PLATES

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

All large barbecue plates served with skin on fries and citrus, apple & fennel slaw

### 16HR SMOKED BRISKET

A smokehouse classic, smoked over mesquite wood and served with blueberry & bourbon BBQ sauce (ngcio) £20

### SLOW SMOKED SHORT RIB

Beef short rib smoked low and slow over mesquite wood and served with blueberry & bourbon BBQ sauce (ngci) £24

### STACK OF RIBS

Pork ribs rubbed & smoked over fruit wood, coated in sweet & sour BBQ sauce (ngci) £19

### SMOKED ½ CHICKEN

Half a chicken rubbed & smoked over fruit wood and lathered in our signature sweet & sour BBQ sauce (ngci) £19

### BBQ PULLED PORK

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

### TODAY'S GUEST MEAT

Check **specials board** for today's guest meat, served with your choice of sauce £20

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 pickled red onion & skin on fries

Gluten free buns available

## CLASSIC POETS

House beef patty, burger relish & Harvey's Best caramelised onions (v)(vgo)(ngcio) £15

## SMOKEY HOG

House beef patty, BBQ pulled pork & crackling (ngcio) £17

## CHEESEBURGER

House beef patty, American cheese, bonemarrownaise & Harvey's Best onions £16

## PLANT BASED POETS

This Isn't plant based patty, relish & Harvey's Best onions (v)(vgo)(ngcio) £15

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

## BUFFALO CHICKEN

Chicken thigh fillet, buffalo & blue cheese sauce £16

## KING OYSTER BOURGINON

Plant based patty & king oyster mushroom bourginon (v)(vgo)(ngcio) £17

## TEXAN CHAINSAW MASSACRE

American cheese, 16hr mesquite smoked brisket & jalapeños (ngcio) £18

## CRISPY CRAB

Crispy buttermilk fried soft shell crab burger with chilli jam (ngcio) £18

# SHARERS

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

## SMOKEHOUSE NACHOS

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

Add topping : £4

Brisket Chilli / Pulled Pork /

Pit Bean Chilli (vg)

## MEGA MEAT PLATTER

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

# SIDES

Charred Greens, Tahini & Roasted Cashews (vg)(ngci) £5

Citrus Apple & Fennel Slaw (vg)(ngci) £3

Honey Butter Cornbread (v)(ngci) £5

Skin on Fries (vg)(ngci) £4

- Add cheese £1.50

Smacked Cucumbers, Roasted Peanuts & Chilli Vinegar (vg)(ngci) £3

Poets Smokehouse Pickles (vg)(ngci) £3

Ginger Beer Onion Rings (v)(ngci) £5

Potato Wedges & Cajun salt (vg)(ngcio) £4

Mac & Cheese (v) £5

- Add Brisket (ngci) £4

# SAUCES

Additional sauces at £1 each

Buffalo (v)

Sweet & Sour BBQ (vg)(ngci)

Louisiana Hot Honey (ngci)

Caramelised Apple Mustard (vg)(ngci)

Soy Mollasses (vg)(ngci)

Blueberry & Bourbon BBQ (vg)(ngci)

Pineapple Sweet Chilli (vg)(ngci)

Ranch Sauce (ngci)

Carribean Hot (vg)(ngci)

Blue Cheese (ngci)

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