

SMALL PLATES & SHARERS

Creole Calamari		£6
Crispy squid, Creole remoulade, torched lime		
Louisiana Shrimp Jambalaya		£6
Cajun spiced prawns, Holy Trinity rice		
Stella's Halloumi	TATEO	£6
Abbots Leigh Farm halloumi, jalapenos & honey salsa	LOGETARITY	
Burnt Ends		£6
BBQ's black gold! Melt in your mouth brisket chunks		
Baby Cobb Salad		£6
Chicken breast, avocado, house bacon, smoked egg,		
tomato, blue cheese, mixed leaf, red wine vinaigrette		
Competition Thighs		£6
Korean style boneless chicken thighs, pickled ginger		
Mini Pork Quesadillas		£6
18 hour smoked pulled pork & cheddar cheese		
in flour tortillas, chipotle cream sauce		
Beef Tacos		£6
Smoked beef short rib, corn tortillas, house slaw, pink onions		
Chicken Wings		£6/£11
Jerk spiced hickory smoked chicken wings, scotch bonnet salsa		
Vegan Buffalo 'Wings'		£6/£11
Crispy fried pickled vegetables in Buffalo sauce	vegan	
Mac 'n' Cheese	74130°	£6/£11
Three cheese sauce, elbow macaroni, toasted panko topping	LA GETARIT	
Voodoo Nachos	TRATEON	£6/£11
Hand cut and fried to order flour tortillas topped with melted	LE CONTRACT	
cheddar, house pickled japapenos, pico de gallo, sour cream		
Make em Macho Nachos: add pulled por	k or chilli	£3
Dirty Fries	PRATE DE	£6 / £11
Mountain of fries smothered in melted cheese, Kansas BBQ sauce,	LEGET AIT	
chipotle cream sauce and scotch bonnet salsa (HOT!)		

Make em Filthy Fries: add house bacon or beef short rib

£3



FROM THE SMOKER

Our smokehouse dishes are slow cooked and smoked in-house and are served with Voodoo dusted fries, pickles and slaw

NEW build your own Altar	2 for	£14
The Altar has become our signature dish so we decided to	3 for	£18
make it even better and give you the power of choice	4 for	£22

Choose 2, 3 or 4 items from the smoker to create your own perfect plate

24 Hour Smoked Brisket

South Carolina Style Pulled Pork

Pork King Rib

Beef Short Rib

Korean Style Chicken Thighs

Jerk Chicken Wings

Roasted Pepper Chilli

Pulled Jackfruit

Smoked Aubergine



Our kitchen uses 11 of the 14 known allergens but some dishes can be prepared without Please let your server know if you have any dietary requirements when you place your order



THINGS IN BUNS

These dishes are served with Voodoo dusted fries, pickles and slaw

The Mojo Ground brisket beef burger, American cheese, 'brisketaise', lettuce, pickles	£11
Dixie Love Chargrilled chicken breast, avocado, Creole remoulade, lettuce	£12
Oh Carolina South Carolina style pulled pork, mustard BBQ sauce, slaw	£11
The Longhorn Sliced smoked brisket, Kansas BBQ sauce, pickles	£12
Mardi Gras Cajun spiced prawn po'boy, slaw, Holy Trinity salsa, lettuce	£13
Pull The Other One Smoked Jackfruit (pulled pork style), Kansas BBQ sauce, slaw	£10
Figs Not Pigs Winner of our Facebook competition Quinoa & Bourbon soaked fig patty, caramelised onions, goats cheese	€11
Add or Upgrade:	64
Sweet potato or yucca fries Cheese - blue, smoked Applewood or goats	£1 £2
Jackfruit, avocado or roasted pepper chilli	£2
House bacon, pulled pork or brisket	£3
Extra beef patty or chargrilled chicken breast	£4

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SIDES

Voodoo Dusted Fries	vegan	£3
Sweet Potato Fries	vegan	£4
Yucca Fries	vegan	£4
Piggles mixed pickles	vegan	£3
House Slaw	vegan	£2
Pit Beans	vegan	£3
Side Salad	vegan	£3
Pickled Chillies	vegan	£3
Sweetcorn Pucks	vegan OPTION	£3



DESSERTS

If you still have room then try one of our delicious home-made desserts

Bacon Sundae 3 scoops of ice cream, chocolate sauce, candied bacon, cookie bites		£ 5
Campfire S'mores Toasted marshmallow, chocolate, biscuit	ALL TARREST	£3
Cookie Monster Choice of ice cream, chocolate chip cookies, salted caramel sauce	Z Z Z Z Z Z Z Z Z Z Z Z Z Z Z Z Z Z Z	£4
Home-made Cheesecake Ask your server for flavour of the day	TROETANT T	£4

HOT DRINKS	
Tea	£1.50
Americano	£2.00
Latte	£2.50
Cappuccino	£2.50
Espresso	£2.00
Iced Coffee	£2.50
Hot Chocolate	£2.50