



APPETIZERS

CORN NACHOS (V)

9.95

Chipotle Queso / Pit Bean Chili / Melted Cheddar / Guacamole / Chipotle Sour Cream / Lime Tequila Pico de Gallo / Pickled Red Onion & Chili / Hot Sauce

add Smoked Pulled Pork + 4.00
add Smoked Beef + 4.25
add Smokey Pulled Jackfruit (Ve) + 4.25

WAGYU BONE MARROW 6.50

Roast Wagyu Bone Marrow / Bourbon Caramelised Onions / Toasted Sourdough & Dripping

PULLED PORK SLIDER 6.75

Cherrywood Smoked Pulled Pork / Cider, Apple & Kohlrabi Slaw / Lexington Dip

LOBSTER MAC

7.95

Lobster Mac & Cheese / Thermidor Mornay / Lemon & Fennel Pollen Crumb

S&B HOT WINGS

6.75

House Buffalo Sauce / Smoked Garlic & Blue Cheese Dip / Celery

ENTREES

CHICKEN & WAFFLE

15.95

Buttermilk Fried Chicken Breast / Belgian Waffle / Candied Smoked Streaky / Tomato Chow Chow / Pickled Watermelon / Bourbon Maple Syrup / Seasoned Fries

NASHVILLE HOT FRIED CHICKEN

15.95

Buttermilk Nashville Hot Fried Chicken / Sliced White / Mac & Cheese / Collard Greens / Bread & Butter Pickles

SMOKED BABY BACK RIBS

19.95

Applewood Smoked Baby Backs (Full Rack) / Cider, Apple & Kohlrabi Slaw / Smoked Pit Beans / Jalapeno & Cheddar Biscuit / Truffle Fries

BEEF SHORT RIB

22.95

Oak Smoked Staffordshire Beef Ribs / American Ale Battered Onion Rings / Collard Greens / Bread & Butter Pickles / Bone Marrow Gravy / Seasoned Fries

VEGGIE / VEGAN

GARDEN BURGER (VE) 14.95

Plant Based Patty / Vegan Brioche Bun / Smoked Vegan Cheese / Pulled BBQ Jackfruit / Colorado Q' / Carolina Gold / Seasoned Fries / House Pickles

NEW YORK DOG (VE) 14.95

Plant Based Smoked Frank / Vegan Brioche / Crispy Onions / Rye Ketchup / Carolina Gold / Seasoned Fries / House Pickles

CHIPOTLE MAC (V)

13.95

Chipotle Spiced Baked Macaroni & Cheese / Sour Cream / Guacamole / Tequila Lime Pico de Gallo / Fresh Chili / Smoked Garlic Sourdough / Leaf Salad / House Pickles

BURGERS/DOGS

CLASSIC AMERICAN BURGER

13.95

6oz Bone Marrow Patty / Maple & Black Pepper Smoked Streaky / Diced Onion / Smoked Cheddar / House Burger Sauce / Truffled Salad / Seasoned Fries / Pickles

PEG LEG PORKER

14.95

6oz Bone Marrow Patty / Cherrywood Smoked Pulled Pork / Maple & Black Pepper Smoked Streaky / Smoked Cheddar / Tennessee Whiskey Barbecue / Truffled Salad / Seasoned Fries / Pickles

LONESTAR 2.0

14.95

Buttermilk Fried Chicken / Chipotle Queso / Smoked Streaky / Melted Cheese / Bourbon BBQ / Truffled Salad / Seasoned Fries / Pickles

SKYLINE CHILI DOG

15.95

Beer Soaked & Smoked Frank / Smoked Brisket & Bean 'Skyline' Style Chili / Grated Cheddar / Seasoned Fries / Pickles

STEAKHOUSE

All beef products are born, raised and produced in Staffordshire (except speciality wagyu). All cuts have been dry aged in a Himalayan salt chamber for a minimum of 30 days.

Served with Collard Greens, Roast Shallots, Seasoned Fries and Whipped Truffle Butter.

8OZ DRY AGED FILLET 27.95

This cut is all about texture. Lean with mild beefiness.

8OZ WAGYU FLAT IRON 28.95

Beefy, juicy, extremely well marbled.

14OZ DRY AGED COWBOY 29.95

Bone-in-Ribeye - Rich, juicy and very flavourful, with generous marbling.

16OZ T-BONE 32.95

Prime steak cut with maximum flavour and exquisite tenderness.

SMOKEHOUSE CHIMICHURRI 1.50 LOBSTER SAUCE 2.25
AMERICAN BEER & BLUE CHEESE 1.50 BOURBON & PEPPERCORN 1.50

FIXIN'S

TRUFFLED CORN	3.85	AMERICAN ALE ONION RINGS	4.50
SMOKED PIT BEANS	3.85	MINI MAC	5.00
HOUSE PICKLES	3.85	CHIPOTLE MINI MAC	5.00
HOUSE APPLE SLAW	3.85	PULLED PORK N' BEANS	5.00
COLLARD GREENS	3.85	3 HOT WINGS	5.00
SEASONED FRIES	3.85	1/2 RACK BABY BACK RIBS	6.00

TOP YOUR FRIES

(available with any portion of fries)

SMOKED PULLED PORK	3.50
SMOKED BEEF	4
TRIPLE CHEESE & TRUFFLE	2.50
HOUSE INFUSED TRUFFLE OIL	1.25
BONE MARROW GRAVY	2.25

Please advise us about any allergens or special dietary requirements visit our website to view our allergen policy

THANKS Y'ALL!

Like / Follow / Listen / Review



SMOKEANDRYE.CO.UK

TIP.WEARETIPJAR.COM/P/SMOKEANDRYE
Revolutionising the world of tipping



SMOKED
★ & ★
RYE

