



FRIDAY & SATURDAY MENU 4PM - 8.30PM

PLATES DESIGNED TO BE SHARED WITH THE TABLE FOR THE ULTIMATE BBQ EXPERIENCE.

SMOKED LOW & SLOW OVER HZELEX CHARCOAL FOR HEAT, AND MAPLE & OAK WOOD FOR FLAVOUR. USING OUR FIRE CAGE, BUILT FOR BOLD FLAVOURS, CHARRED & HONEST FIRE COOKING.

FROM THE FIRE

16 OZ FLAT IRON (GF) £38
BEEF FAT, SMOKED SALT & CHIMICHURRI

10 OZ BLACK ANGUS RIBEYE (GF) £30
BEEF FAT, SMOKED SALT & CHIMICHURRI

PORCHETTA (GF DF) £19
WITH SMOKED GARLIC & OREGANO. BURNT APPLE PUREE & FENNEL REMOULADE

JERK STONEBASS SKEWER (GF) £21
SMOKED PINEAPPLE, PICKLED RED ONIONS, CORIANDER SOURCREAM

HOT SMOKED SALMON (GF) £12
TZATZIKI, PICKLED CARROTS, TOASTED SEEDS

A&O KOREAN CHICKEN THIGHS (GFA DF) £13
GOCHUJANG SAUCE, CRISPY ONIONS, SWEETCORN SALSA

CHARRED HISPI CABBAGE (V+ GF) £12
RED CHILLI & SZECHUAN TAHINI, SPRING ONIONS & TOMATO CRUMB

COAL ROASTED SWEETPOTATO (GF V+) £14
MILK CURRY, LIME PICKLE, SALTED PEANUTS

BURGERS

THE PIT BURGER £15

2X 4OZ BEEF PATTIES, SMOKED GARLIC AIOLI, MILD CHEDDAR CHEESE, HOUSE PICKLES, CRISPY ONIONS, TOMATO RELISH, LETTUCE

CHICKEN £14.50

BUTTERMILK FRIED CHICKEN, NDUJA MAYO, PICKLED ONIONS & KOREAN SLAW

VEGAN £14.50

KATSU CURRY SAUCE, PICKLED RED ONION, MINT SAUCE, LETTUCE



SIDES

PORTION SIZE FOR 2 / 3 PEOPLE

PADRON PEPPERS (GF V+) £7
EL JEFE LIME SEASONING

PATATAS BRAVAS £7
SMOKED GARLIC AIOLI & CRISPY ONIONS

TENDERSTEM BROCOLI £7
CRISPY CHILLI

SMOKED CARROTS £7
HOT HONEY & SPRING ONIONS

KOFFMAN CHIPS / FRIES £5



SALADS & ADD ONS

CEASAR SALAD £11

CHARRED LITTLE GEM, ANCHOVY EMULSION, GARLIC CROUTONS & PARMESAN

GREEN GODDESS SALAD (GF V+) £11

MIXED LEAVES, CHERRY TOMATO, PISTACHIOS, CUCUMBER, GRILLED HALLOUMI & CRISPY WILD RICE

MEDITERRANEAN FLATBREAD (V+) £12

ROASTED AUBERGINE, RED PEPPER, POMEGRANATE MOLASSES, CORIANDER, LIME & CRUMBLED FETA

ADD ON: OUR HOUSE BRINED SMOKED PASTRAMI £8

BEEF BURNT ENDS (GF DF) £12
RASPBERRY & HABANERO HOT SAUCE

200G IN HOUSE BRINED SMOKED PASTRAMI £16

A&O - ANGUS & OINK SEASONING