



EST
2019

Menu

Authentic kiln dried smoked & barbecued food inspired by our love to braai -

Our BBQ Grill [Parijatha] uses only 100% natural & sustainable lump wood coal

Cook with fire

Our meats are cooked low & slow in our smoker & finished on the BBQ for that extra crispiness & flavour. Dry rubbed & basted in our house made barbeque sauce.

BITES

Biltong - South African cured beef
50gram / 100gram 6.50/11

Salt & Pepper Calamari 9.50
Gherkin Mayo dip & lemon

Halloumi Sticks with Chilli Jam 9.00
Deep fried, chilli jam

Brisket Burnt Ends 140grm 12.50
Double smoked, fried onions

Crispy Pork Belly Rashers 140grm 9.50
Smoked, rubbed, with charred lemon wedge

New Barbacao Carnitas Tacos . . See board for Price

*See specials board for
this week's filling*

NEW TO SHARE

Nachos 10.50
Jalapeno cheddar cheese, smoked tomato,
salsa verde & sour cream

Add Pulled Pork 5.50

Smoked Dry Rubbed Wings 3 or 6 8/14.5
Ranch dip

SIDES

New RECIPE!

Stone baked Mac & cheese

Jalapeno Cheese Sauce 9.50
Smokey Tomato 9.50

Rocket, Cucumber & Tomato Salad 5.00

Grilled Corn with garlic butter 4.50

Kansas Style Smoked Bacon Pit Beans 6.00

Garlic Bread 3.50

Free Alabama Slaw - just ask!

DIPS £2.50 | SAUCES £4.50 each

SBK Smoky Garlic Mayo *Warm Sauces* **Blue Cheese**
Gherkin & Lemon Mayo **Peppercorn**
Alabama BBQ **Mushroom**
Mrs Balls Chutney **Bearnaise**

New Ranch Dip

TRAYS

Our Signature Smoked Meats

Served with skin on fries & house pickles

St Louis Meaty Pork Ribs 21.50

Alabama Chicken ¼ or ½ 14.00/17.50

Boston Pulled Pork 17.50

Texas Style Beef Brisket 23.00

Make it a combo! add extra item

• Boston Pulled Pork
• XXL Jumbo Wing } 7.50
• Alabama Chicken 1/4 }

*Add corn
+£2.00*

• Boerewors Ring } 8.50
• Hot Link Sausage }

• St Louis Meaty Rib } 9.50
• Texas Style Beef Brisket 120grm }

Cajun Braaied Salmon Fillet . . . 160grm 19.50

With gherkin mayo dip, pickles, smoked tomato,
slaw & skin on fries

South African Classics

Braai Tray

Pulled pork, boerewors and jumbo wings, fries,
slaw, pickles & garlic bread 26.00

½ kg T bone steak Price on request
Chargrilled, crispy onion rings with a choice of
steak sauce

Cheddarmelt Spur Burger 18.50

Cheese burger with mushroom or peppercorn sauce,
tomato, bbq, rocket, served with onion rings & skin
on fries

Add a Springbok £4.50
HOT

FEASTS

Minimum 2 to share

Smoke Feast per person 34.50

Texas style beef brisket burnt ends, St Louis meaty
pork ribs, Alabama chicken, choice of sausage,
served with garlic bread, corn on the cob, slaw, fries,
Alabama dip & house pickles

Add pit beans +£4

Hog Feast per person 30.50

Boston pulled pork, St Louis meaty ribs, Pork belly
rashers, hot link sausage, fries, garlic bread &
Kansas style smoked bacon pit beans

Smashed BURGERS

Our smashed "pressed & seared" burgers are
smoked with a blend of prime chuck steak & brisket

The Classic Cheese 14.00

Double smashed burger, smoky cheese, fried onions,
house pickles, BBQ sauce & SBK mayo

triple stack it +£3

The Big Smoke 15.50

Double smashed burger, smoky bacon & cheese,
fried onions, BBQ sauce, gherkin mayo

triple stack it +£3

The Veggie One 12.50

Plant-based, rocket, smoked tomato, fried onions,
house pickles & SBK mayo

Add cheese +£1.50

The Low'n Slow 16.00

Single stack smashed burger & smoked beef brisket,
fried onions, house pickles, SBK mayo & BBQ sauce

triple stack it +£3

The Boston Butt 14.50

12hr smoked pulled pork, single stack smashed
burger, smoky cheese, fried onions, house pickles &
SBK mayo & bbq sauce

triple stack it +£3

SBK House Burger

See our 'what's hot' board

FRIES

Skin on 4.50

Rosemary & sea salt 4.75

Garlic & parsley 4.75

Sweet potato 5.50

New Triple loaded bbq fries 10.50

Jalapeno cheese, pulled pork, salsa verde & sour cream

Sunday Dinner

+£4 for brisket or salmon

Choice of our signature smoked meats or
salmon, roast potatoes, cauliflower & cheese,
fresh vegetables, gravy and Yorkshire pudding.

Served all day - until it's all gone!

From 18.50

Make it a combo

Drinks

BEER & CIDER

 **The Belgian Brewer** House Brew on tap
..... Schooner 375ml 5.00
..... Stein 500ml 6.50

 **Redchurch Lager** 4.7% abv 330ml 5.00
Paradise IPA 3.4% abv 5.50
Windhoek Lager 4% abv 5.50
Make it a beer bucket (x7) 35.00
Savanna Dry Apple Cider 6.00
Curious Apple Cider 330ml Can 6.00
Kopparberg Strawberry & Lime Cider . 330ml Can 5.00
Lucky Saints Lager alcohol free 0.5% abv .. 5.00

GF Beer Available

COCKTAILS

See board for our house cocktail

Smoke Negroni
Dry Gin, Martini Bitter, Martini Rosso
Mojito Classic
Bacardi Carta Blanca Rum, Mint & Lime Juice
Espresso Martini
Espresso shot, vodka and Kahlua
Pina Colada
Coconut, Pineapple & Rum
Strawberry Daiquiri
Strawberry, lime & rum

All £10.50

Pornstar Martini

Vodka, Vanilla, Passion Fruit Liqueur,
Passion Fruit Juice, Lime Juice.
Served with sparkling wine shot.

This cocktail's birthplace is the renowned
MAVERICK BAR & CLUB in Cape Town

£11.50

Drank in true South African spirit,

Springbokie Shot

Amarula & peppermint liquor £4.50

BJ House Shot

Kahlua, Amarula & cream £4.50

Have 4 for £16

See specials boards for more cocktails & shots!

WINES

Our Selection

Great South African Wines
chosen by us. By glass or bottle -
White, Red & Sparkling

See board for this month's choice

PREMIUM WINES

Franschhoek Chardonnay Btl 32.00
Fruit intensity, with attractive pineapple
and citrus note
**Fat Barrel Cabernet Sauvignon
Merlot** Btl 35.00
Deep red wine, plum and blackberry fruit &
undertones of sweet vanilla pod
Sea Change Prosecco Btl 34.00
Crisp, yet delicate with aromas of peach
and pear (protecting the oceans)

HOUSE SPIRITS

Selection of whiskeys & house shots. See board

Jim Bean | Jack Daniels
Gordons Gin
Smirnoff Vodka
Bacardi Rum Carta Blanca
Captain Morgan Rum
Morgans Spiced Gold Rum
Malibu
Archers Peach Schnapps
Southern Comfort
Jameson Whiskey

25ml 5.00

Double Up

50ml +2.00

Disaronno | Amarula | Amaretto
Frangelico 5.50
Bombay Gin | Pinkster Gin 5.50
Courvoisier Cognac 6.00
Famous Grouse Smokey Black | Makers Mark
Buffalo Trace | Wild Turkey 101 6.00

Don't be shy Take a food pic & post on

  @BBQstortford

SOFT DRINKS

Barr's American Cream Soda Can 3.50
Franklin Raspberry Lemonade 275ml 4.00
Franklin & Sons brewed Ginger Beer 4.00
Appletizer 275 ml 5.50
Fruit Shoot 3.20
Harrogate sparkling and still 330ml 3.75
Hartridges Apple Juice 4.00
Hartridges Orange Juice 4.00
Diet Coke/Coke 200ml 2.60
Diet Coke/Coke/Coke Zero/Sprit/Fanta 330ml 3.75
Franklin Mixers & Ginger Ale 3.20
Hartridges Lime, Blackcurrent or Orange
Squash 2.00

TREATS & SHAKES

Chocolate Brownie with ice cream or cream . 7.00

To Share Mini Hazelnut & Chocolate
Doughnuts 8.00

Ice cream Sundae with vanilla, fruits of the forest,
whipped cream, coulis &
a cherry on top 8.00

Caramel Biscoff Cheesecake 7.00

Ice cream (1, 2, 3 scoops) per scoop 2.50

Shakes 350ml 6.50

Flavours : Salted caramel, chocolate,
vanilla, strawberry

Irish Coffee 9.00

Dom Pedro Vanilla shake with a shot of
Amarula, Whiskey or Kahlua 9.00



Love our Food?

**Book us for
your next event**

A discretionary 10% service fee is added to your bill.