




THE LINCOLNSHIRE SMOKEHOUSE

Presents **BBQ NIGHTS** Kitchen Takeover!



OUR BBQ NIGHTS' MENU IS BASED ON TRADITIONAL AMERICAN RECIPES AND TECHNIQUES APPLIED TO LOCALLY SOURCED LINCOLNSHIRE MEATS

WE APPLY OUR SECRET HOMEMADE DRY RUBS AND SAUCES BEFORE SMOKING THEM 'LOW AND SLOW' OVER OUR SPECIAL BLEND OF HICKORY AND FRUIT WOOD

TO ENSURE OUR MEATS OFFER A TRULY AUTHENTIC BBQ FLAVOUR THEY ARE CAREFULLY SELECTED AND BUTCHERED TO MAINTAIN THE RIGHT AMOUNT OF FAT

OUR MULTI-AWARD WINNING COOKSHACK SMOKERS WE'RE IMPORTED FROM OKLAHOMA, USA

Good Meat + Rubs + Smoke + Time (lots) = Great BBQ!

BBQ BOARDS

All boards served with bread (Not GF), Coleslaw, Pickles & Side

BEEF BRISKET £20

Smoked to 'melt in your mouth' done

PULLED PORK £16

Dry rubbed Shoulder Smoked for 20 hours+, Apple Spritz & Sweet Mustard Sauce

ST LOUIS CUT RIBS

Pork Ribs, Competition Style tender served with our sweet bbq sauce glaze. Half Rack £17 Full Rack £32

BEEF SHORT RIB £25

No words! LIMITED ITEM

MIXED BOARD COMBO £25

Pulled Pork / Beef Brisket

VEGETARIAN BOARD £18

Halloumi Skewers, Corn on Cob + any 2 sides

our most popular SHARER BOARD

Served with bread (Not GF), Coleslaw, Pickles & 2 sides

BEEF BRISKET, PULLED PORK, ST LOUIS RIBS, CHICKEN WINGS

with Half Rack £60 Full Rack £70

MORE MEAT

Naked Dog £7

Smoked Lincolnshire

Sausages + onions + cheese

Beef Burnt Ends £9

Smoked Chicken Wings £9

SIDES £6

Koffmann Fries (V)

BBQ Pitt Beans (Not Vegetarian)

Mac 'N' Cheese (V) (Not GF)

Green Beans (V)