## MAINS SMOKED BEEF BRISKET..... PRIME FLAT BEEF BRISKET. WOOD-SMOKED UNTIL SUCCULENT & PERFECTLY TENDER. SERVED WITH MAC N CHEESE & CHARGILLED CORN SMOKED BEEF BOURGUIGNON......£15 SEASONED & HERBED DICED BEEF WITH BABY CARROTS, ONIONS, MUSHROOMS IN A RICH RED WINE MARINADE. SERVED WITH ROASTED NEW POTATOES & SEASONED BRUSSEL SPROUTS SEASONAL SMOKED PULLED PORK ROLL..... 12 HOUR SMOKED PULLED PORK SERVED WITH A SAGE & ONION STUFFING & APPLE SAUCE THE CHRISTMAS TURKEY ROLL.....£12 BRINED AND SMOKED PULLED TURKEY CROWN. TOPPED WITH SHREDDED PORK STUFFING BALLS. SMOKED **BRUSSELS & CRANBERRY SAUCE** STUFFED YULE TIDE YORKSHIRE PUDDINGS 2 STUFFED VEGAN YORKSHIRE PUDDINGS ALL TOPPED WITH SAGE & ONION STUFFING & VEGAN GRAVY BEEF BRISKET & HORSERADISH SAUCE ......£13 PULLED PORK & APPLE SAUCE......£13 V/VG HONEY SMOKED PARSNIPS, CARROTS SWEET POTATO & BRUSSEL MEDLEY.....£9 SWEET JACKET POTATOES (ALL SERVED WITH CRISPY ONIONS, PICKLED RED CABBAGE & GHERKINS) 🟲 SMOKED BEEF BOURGUIGNON...£14 🛮 🍲 TURKEY & TRIMMINGS...£13 PULLED PORK...£12 ★ CHEDDAR & MOZZARELLA (V/GF)...£7 SIDES SMOKED MAC N CHEESE (V)......24 A DELICIOUS CLASSIC MADE WITH MOZZARELLA, PAPRIKA, SEASONING, GRATED MATURE CHEDDAR & CHEDDAR SAUCE FOLDED THROUGH FOR THE ULTIMATE RICH TEXTURE ROSEMARY POTATO WEDGES (VG)..... CHUNKY SKINNED WEDGES SEASONED WITH SALT, PEPPER & ROSEMARY ROASTED BRUSSEL SPROUTS (V)..... SLOW ROASTED IN OLIVE OIL & VEGAN BUTTER. SEASONED WITH SALT & PEPPER