



Sample

SHARING PLATE OPTIONS

SMALL SHARING PLATES

Prawns

Grilled Argentinian King Prawns, smoked chilli, garlic, parsley, butter

Broccolini

Chargrilled broccolini, black garlic & coriander butter, chilli, lotus root, sesame

Morcilla & Chorizo

Chargrilled Spanish chorizo and Morcilla sausage served with roasted red pepper sauce

Taramasalata

House made oak smoked cods roe taramasalata, house made grilled warm flat breads

Baratta

Beautiful and creamy isle of sky burrata, heritage tomato salad, confit peppers, roasted Kalamata olives, basil, dressed with cold pressed olive oil, aged balsamic & chargrilled house made focaccia

Kofta

Lamb Kofta chargrilled over coals, harissa yogurt, chilli and herb oils

Scallops

Hand dived scallops cooked in the half shell over coals, fenugreek butter, nigella seed

Crab

Dressed Cornish crab, chargrilled sour dough, brown crab butter, vinaigrette, shaved walnut, parmesan, micro herbs

SIDE OPTIONS

Potatoes

Smashed roasted potatoes, garlic, hard herbs, parmesan, served with saffron aioli

Pumpkin

Roasted pumpkin, pumpkin seeds, dukka, pumpkin puree, carrot tops

Cavolo Nero

Cavolo Nero, Tahini, agrodolce, pine nuts

Sprouts

Tripple cooked sprouts, Asian dressing, sesame, coriander, chilli

Courgette

Chargrilled courgette, smashed pea, fetta, pinenuts, pea shoots & lemon

French Beans

Blanched green beans, confit shallot, onions, garlic & parsley

Superfood Salad

Quinoa, lentil, roasted pumpkin, kale, pomegranate, vinaigrette

Dirty Mac 'n' Cheese

Creamy 3 cheese macaroni and cheese with BBQ burned ends and onion confit

Boulangère

Potato's boulangère, thinly sliced potatoes cooked in chicken stock, butter and rosemary

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BIGGER SHARING PLATES

Lamb Shoulder

'Low and Slow' smoked lamb shoulder, labneh, pomegranate, rose harissa, lamb jus

Beef Cheek

Smoked then confit beef cheek, melt in the mouth and glazed with red wine jus, gremolata herbs and pangrattata, celeriac puree

Whole Beef Tenderloin

Reversed seared 'low and slow' whole beef tenderloin served with chimichurri & béarnaise

Sausages

House made smoked sausage Platter served with romesco, salsa verde, smoked chilli jam

Spatchcock Chicken

Traditional style Peri Peri spatchcock chicken, chargrilled and finished in the smoker

Pork Ribs

Six hour smoked pork ribs, classic BBQ glaze, extra sauce to dip!

Tumbet

Spanish mallorquin style ratatouille, cooked in a terracotta pot, tomatoes, courgettes, aubergines, peppers, courgettes, potatoes, oregano and topped with a hard Spanish manchego

Wagyu Tomahawk

Chargrilled over the coals, served with onion cake, roasted bone marrow, red wine jus

Black Cod

Smoked miso black cod, served with soy glazed bok choy

Pork Hock

Smoked crispy pork hock (san choy bow) vermicelli rice noodle salad, lettuce cups, Vietnamese dressing

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SWEET THINGS

Figs

Roasted figs, cinnamon & honey yogurt, hazelnuts & thyme flowers

Pavlova

Passion fruit, white chocolate & mint pavlova

Peach

Fire roasted peaches, raspberry coulis, Madagascan vanilla ice cream, shortbread crumb

Cheesecake

New York style vanilla cheesecake, red summer berry compote

Chocolate

Dark chocolate mousse, morello cherry jelly, passionfruit honeycomb

Chilled Rice pudding

Chilled coconut rice pudding, cumquat and apricot compote, cardamon caramel

Tarte Tatin

Classic French tarte tatin, crème anglaise and calvados ice cream

BBQ Pineapple

Brazilian roasted pineapple, rum baba, vanilla mascarpone & lime syrup

Cheese Board

Artisan cheese selection either 3 or 5 varieties served with quince paste, assorted water biscuits, pickled grapes and celery & Cakebole preserves

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