

Smokd.

meat | beer | music

It's what we love, like you popped round your mates for a BBQ in the sunshine! Slow Smokd flavourful meat, cold refreshing local Glamorgan beer and our Smokd playlist, thank you for being our guests, we hope you love it.

BBQ School.

smoke ring

A smoke ring is a ring of pink colour in Smokd meats. It is usually seen on smoked chicken, pork, and beef, it doesn't mean raw or undercooked it's simply a by-product of smoking meat at a low temperature for a long time. All our meat is probed to ensure it reaches a safe temperature.

low & slow

That's how we cook our meat, Smokd at low temperatures for a long time, up to 15 hours to get that perfect texture, flavoured with our home made house rubs and sauces.

hot & ready

Smokd meat doesn't like to hang around, and we want you to have the best possible version, so, we don't go for the traditional starters, mains and deserts, instead our food comes to you when it is ready and at its best.

burnt..?

Meat like brisket and short-rib develop something called a "bark" on the meat surface during the long cooking process, this may look like it's burnt on the outside but those are often the best bits packed with texture and flavour.

pickling

We love pickles (but not as much as meat does). All our trays and burgers come with a couple of different pickles, the acidity and sweetness pairs brilliantly with the rich meat, even if you don't like pickles, give it a try.

Smokd

polite notice

plates will be delivered to you when ready. during busy periods please bear with us - this is slow food. your server will make you aware if we are out of any meats, if we are out, we are "out out". our meats take up to 36 hours to prepare and Smok.

plate.

honey cornbread (v) our home cornbread, honey, salted butter	3.0
Smokd garlic prawns Smokd king prawns, Smokd garlic butter, sourdough	8.5
burnt ends pickles, house BBQ sauce	7.5
hot wings bucket in house buffalo with blue cheese	half 8.0 full 14.0
BBQ wings bucket in house BBQ sauce	half 8.0 full 14.0
Smokd wings bucket dry, with BBQ & white sauce	half 8.0 full 14.0
honey chicken waffle chicken, waffle, honey & gravy	7.5
Smokd Caesar Smokd chicken, anchovies, house Caesar sauce	7.0
brisket hash house brisket, potato, fried egg	8.0
cauli wings (vg) Smokd batter, vegan hot sauce	7.0
Smokd carrots (vg) Smokd heritage carrots, aubergine, spiced satay	7.0

meat.

our house meat is Smokd for upto 15 hours in hickory and mesquite timber.
trays served with fries or new potatoes, BBQ & white sauce, slaw, pickles

tray 1. Smokd chicken, house sausage, pulled pork	22.0
tray 2. house brisket, house sausage, St Louis pork ribs	26.0
tray 3. house brisket, beef short rib, house sausage, Smokd chicken	29.0

burgers.

pickles, slaw, house fries or house new potatoes.

two house 3oz beef patties bacon, Monterey & Cheddar, burger sauce, lettuce, pickles	13.5
pulled pork burger. cheese sauce, house BBQ, lettuce, pickles	14.0
buttermilk chicken. Smokd streaky, lettuce, house cheese sauce, banging mayo, pickles	13.5
Smokd aubergine (vg) mushroom & vegan cheese burger, rocket, vegan banging mayo	12.5

big plate.

St Louis pork ribs fries or new potatoes, slaw, pickles	std 22.0 dbl 28.0
rib-eye, 10oz fries or new potatoes, Smokd tomato, Smokd garlic butter	26.0
pulled brisket chilli, bean chilli or pulled pork rice, nachos, cheese, quac, salsa	16.0
Smokd chicken fries or new potatoes, white BBQ sauce, slaw, pickles	18.0
Caesar salad Smokd chicken, anchovies, house Caesar sauce	14.0

sides.

clean fries (vg)	3.0	house mac (v)	4.0
dirty fries (v)	4.0	rocket, Parmesan & truffle oil (v)	3.0
dirty fries, pulled pork	5.0	feta & jalapeno salad (v)	3.5
dirty rings (v)	4.0	house chicken gravy	2.5
clean rings (vg)	3.0	clean nachos (v)	4.5
Smokd pit beans, with bacon	3.0	cheese, quac, salsa	

extras.

pulled pork	4.0	buttermilk chicken	4.0
brisket slice	6.0	house chilli / bean chill (v)	4.0
beef burger patty	4.0	house sausage x 2	4.5
bacon x 2	2.0		