

ROYAL OAK

S M O K E H O U S E

S U P P E R C L U B

1 4 M A Y 6 - 9 P M



STARTERS

SMOKED BOURBON BRISKET TACO

Sweet 18hr Smoked Brisket,
Roasted Corn Salsa 9

BUTTERMILK CHICKEN WINGS

Burnt Heritage Tomato & Banana Skin Dip 9

FRIED FRICKLES

Crispy Cajun Fried Pickles,
Torched BBQ Pepper Dip 7

SMOKEY CURED BACON BITS

24hr Pork Belly Bacon Bits,
Cotswold Whiskey Sauce,
Blue Cheese Ranch 9

SOUTHERN STYLE CAULIFLOWER

BURNT ENDS

Hot Honey Dip,
Coriander & Pomegranate 7

MAINS

SMOKEHOUSE SHARER

18hr Aberdeen Angus Brisket, Bourbon Pulled Pork, Sweet Chilli Pulled Smoked Brisket

Bourbon Gravy, Crispy Onion Fries, Beef Roasted Wedges, Blue Cheese Ranch Dip,
Wild Garlic & Tahini Yoghurt, Chilli Roasted Corn 50

PULLED SMOKED DUCK SUB

Treacle Pulled Duck, Cucumber, Pickled Red Cabbage, Duck Fat Aioli,
Cos Lettuce, Crispy Onion 22

HALF RACK SLOW COOKED RIBS

Marmite BBQ Glaze, Wild Garlic Corn On The Cob, Chilli Cheese Coleslaw,
Boston Baked Beans, 'Nduja Buttered Wedges 26
Upgrade To Full Rack 15

HICKORY SMOKED CAULIFLOWER STEAK

Romesco Sauce, Miso Buttered Hispi Cabbage, Onion Fries 20

SMOKEHOUSE BURGER

Oxtail & Bone Marrow Patty, Pulled Mixed Meats, Bourbon BBQ Sauce, Crispy Onions,
Tun Worth Cheese, Mojito Tomato Relish, Brioche Bun, Hot Honey Sauce, Gherkin 22

SIDES

SEVEN CHEESE MAC 'N CHEESE, Garlic Parsley Crust 6 CAJUN 5/ TRUFFLE 6/ BEEF FAT 6/ WEDGES 5

BUFFALO HOT HONEY WINGS, Hot Honey Sauce 5 CHILLI BUTTERED CORN ON THE COB 4

DESERTS

VANILLA BEAN BAKED CHEESECAKE

Hazelnut Praline 8

TRIPLE CHOCOLATE WARM FUDGE BROWNIE

Clotted Cream 8