

£25PP

Smoked chicken thighs, herbs & garlic marinade,
hot mustard glaze

Honey & thyme marinated pork sausage, maple glaze

Courgette, aubergine, and pepper skewers marinated
with sweet harissa, chilli & lime dressing (ve)

Dry-aged beef brisket, smoked over birch for 28 hours,
pulled and glazed with Bourbon BBQ sauce and brioche buns +7

SALADS

Smoked potatoes, crème fraîche, wholegrain mustard (v)

Rainbow slaw, carrot, onion, red cabbage, sesame
and tahini dressing, pomegranate (ve)

Charred baby lettuce, beer pickles, apple vinaigrette (ve)

BREADS AND DIPS

Pitta and flatbreads (ve)

Hummus, crispy chilli oil (ve)

Smoked aubergine charcoal dip (ve)

Cucumber mint raita (v)

BBQ

Please do ask about allergens or intolerances and inform us of dietary requirements.
While every care is taken, our kitchen does handle allergens, so we cannot guarantee
the absence of all traces. A 10% discretionary service charge will be added to your bill.
100% of all tips go to our team.

BINKS YARD

