

STARTERS

Clam Chowder	5.25
served with garlic bread	
Wild Mushroom Soup {V}	4.95
served with garlic bread	
Armadillo Eggs 🌶️🌶️	5.45
cheese stuffed jalapenos rolled in our hotlink sausage meat and bacon	
Potato Bomb {V}	4.50
Monterey Jack cheese served with sour cream and chive dip	
Add BBQ pulled pork	2.95
Add meat chilli 🌶️🌶️	2.00
Add pinto beans 🌶️ {V}	0.80
Add bacon	2.00
Smokeys Hot Wings 🌶️🌶️🌶️	5.25
with our own spicy BBQ sauce	
Quesadilla {V}	6.45
with Monterey Jack cheese and our own special veggie mix	
Add smoked chicken or pulled pork	1.50
King Prawns	6.95
lightly marinated in garlic sauce with chilli (shell on)	
Calamari	5.95
squid rings in our own special batter served with tartare sauce	
Mac Cheese Balls {V}	4.95
Deep Fried	
Starter Sharing Platter	13.95
armadillo eggs, spicy wings, mac & cheese balls, potato bombs	

PLATTERS FOR 2

Platters for two to share served with fries and coleslaw

Smokeys Platter 29.95
a selection of pork ribs, beef brisket, pulled pork and smoked chicken thighs
Smokeys Blowout Platter 35.50
a full selection of our meats including pork ribs, beef brisket, hot link ring, pulled pork and smoked chicken thighs

Smokeys

Brighton

DINNER

FRESH FROM THE SMOKER

Served with fries and coleslaw

BBQ Pulled Pork	15.45
finest shoulder smoked for 16 hours in our own mix of hickory and fruitwood	
Smoked Chicken	
slow smoked and lightly glazed with our BBQ sauce	
Quarter	9.95
Half	14.95
Smokeys Meaty Pork Ribs	
smoked with our own glaze	
Small slab	11.95
Large slab	17.95
Smokeys Baby Back Ribs	15.45
a full rack smoked with our own sweet glaze	
Sliced Beef Brisket	16.95
smoked for 12 hours with green peppercorn sauce	
Smoked Hot-Link Ring 🌶️	11.45

BUILD YOUR OWN COMBO

(min 2 dishes)

Served with fries and coleslaw

Pulled Pork	£8.45
Beef Brisket	£8.95
BBQ Chicken	£7.45
Hot Link Sausage	£7.95
Pork Ribs	£8.45

BBQ and Smoke Pit

Our BBQ menu starts and ends with meat: local, ethically sourced, traceable back to the farm of origin. Our chef treats the very best cuts with the love and attention they deserve, wringing every last drop of flavour from every melting morsel. Treat yourself to the finest home-smoked goodness this side of the Atlantic

FROM THE GRILL

Smokey Mountain 7oz Burger	9.45
beef patty, american bacon, cheese, tomatoe, gherkins, lettuce, mustard or mayo	
Double up	3.95
Maryland Chicken Burger	9.45
chicken breast with smoked cheese, mustard mayo, avocado, tomato and lettuce	
Idaho Veggie Burger {V} 🌶️	8.45
spicy bean patty, cheese, tomato, gherkins, spicy mayo and lettuce	
Double up	2.95
Smokeys Blowout 14oz Beef Burger	14.45
with cheese, bacon and salad in a giant bap	
Double up	5.95
Kentucky Fried Fillet Burger	9.95
southern fried chicken in our secret seasoning, onion rings, mayo and guacamole	
Louisiana Pulled Pork Burger	9.95
beef patty with pulled pork, cheese, tomato and lettuce	
Chilli Dog 🌶️🌶️🌶️	8.95
our own recipe smoked spicy sausage in a hot dog bun with meat chilli	
Hot Dog	8.45
our own recipe smoked spicy sausage in a hot dog bun with fried onions	
Add to any of the above:	
Cheese	1.00
Bacon	2.00
Sirloin Steak 8oz	16.50
comes with two sides from the menu	

A 10% discretionary service charge will be added to your final bill

RANCH STYLE SHARING

Starter Sharing Platter 13.95

armadillo eggs, spicy wings,
mac & cheese balls, potato bombs

*Platters for two to share served
with fries and coleslaw*

Smokeys Platter 29.95

a selection of pork ribs, beef brisket, pulled
pork and smoked chicken thighs

Smokeys Blowout Platter 35.50

a full selection of our meats including pork
ribs, beef brisket, hot link ring, pulled pork
and smoked chicken thighs

MAC & CHEESE

Mac & Cheese {V} 7.95

Add chorizo	2.00
Add crispy bacon	2.00
Add chicken	2.00
Add pulled pork	2.00
Add ham	2.00
Add extra mature cheddar	2.00
Add blue cheese	2.00
Add smoked cheese	2.00
Add spinach	1.00
Add mushrooms	1.00

SALADS

Avocado Salad {V} 8.45

with mixed leaves, cherry tomatoes, mixed
peppers, cucumber, olives & spring onion

Add chicken	2.95
Add pulled pork	2.95

Classic Caesar 7.95

with fresh parmesan and garlic croutons

Add chicken	2.95
Add pulled pork	2.95
Add crispy bacon	2.00

Chef's Garden Salad {V} 8.45

with mixed leaves, sweetcorn, cherry
tomatoes, cucumber and beechwood smoked
scamorza cheese chunks, served with sour
cream and honey dressing

*If you have any special requests do not
hesitate to ask your waiter/waitress who
will do their utmost to accommodate it*

Smokeys

Brighton

DINNER

INSPIRATION FROM CENTRAL AMERICA

Sizzling Fajitas ♯

soft flour tortillas served with homemade salsa,
guacamole, sour cream and cheese on a sizzling
platter

BBQ pulled pork	14.95
Smoked chicken	14.95
Homemade meat chilli ♯♯	13.95
Mexican chorizo	14.45
Spicy mixed vegetables {V} ♯	13.95
Smoked tofu sausage {V}	14.45

Nachos {V}

Starter 5.95

Main 8.95

served with salsa, sour cream, guacamole,
jalapenos and melted cheese

Add BBQ pulled pork	2.95
Smoked chicken	2.95
Mexican chorizo	2.45
Homemade meat chilli ♯♯	2.45

FISH

Battered Cod 11.45

hand battered with peas and tartare sauce

King Prawns 14.95

in garlic and chilli (shell on)

Salmon 14.45

marinated with hickory and maple served
with asparagus

*all served with a salad garnish and
fries or mashed potato*

*Please ask for our children's menu and also
see our specials boards. Alternatively
smaller portions of our main courses are
available for children.*

SIDE ORDERS {V}

Fries	2.95
Mashed Potato	2.95
Garlic Mashed Potato	2.95
Coleslaw	2.45
Pinto Beans ♯♯	1.95
Mixed Salad	3.45
Garlic Mushrooms	2.45
Sweet Potato Fries	3.95
Corn on the Cob	2.95
Mac-n-Cheese	3.45
Cheesy Chips	3.95
Onion Rings	3.45
Garlic Bread	2.95
Garlic Bread with Cheese	3.95

DESSERTS

Banana Split	5.95
with trio of ice cream & chocolate sauce	
New York Cheesecake	4.95
Apple Cobbler	4.45
with ice cream or custard	
Chocolate Brownie	4.25
with chocolate sauce or ice cream	
American Pancakes	4.95
with maple syrup	
American Waffles	4.95
with ice-cream or whipped cream (& chocolate sauce)	
Trio of Ice Cream	4.25
Sharing Dessert Platter	12.95
a selection of waffles, chocolate brownie, marshmallows, fruit compote, trio of ice cream and maple syrup	