



# THE BEEFY BBQ

## CRAFT BBQ PLATTER

**1LB OF BBQ MEAT PER PERSON, LOCALLY SOURCED AND SMOKED OVER REAL WOOD**

FROM PREP TABLE TO SERVICE, EACH TRAY TAKES NEARLY 48 HOURS OF WORK: BRINING, SEASONING, SMOKING, AND RESTING. THE GOAL IS TO DELIVER THE KIND OF AUTHENTIC CRAFT BBQ YOU'D FIND IN TEXAS, BUT WITH A PROUD HEREFORDSHIRE TWIST.

### EACH TRAY INCLUDES:

12-HOUR SMOKED BEEF BRISKET, TALLOW-FINISHED BEEF CHEEK, SLICED PORK BELLY, HOT HONEY BURNT ENDS, MAPLE-BRINED TURKEY, CHEESE AND JALAPEÑO HEREFORD HOTLINK SAUSAGE

### SERVED WITH

MAC AND CHEESE, BBQ PIT BEANS, PETER COOK'S SLICED BREAD, MAPLE MUSTARD SLAW, A SELECTION OF PICKLES AND HOUSE SAUCES

ALL OF OUR MEAT IS SMOKED OVER 100% HEREFORDSHIRE WOOD BY OUR PIT MASTER ASHLEY TUNLEY OF BIG SMOKE BBQ

