



# THE WARM UP

## Spiced Cajun Calamari £9

With our house made white BBQ sauce

## Corn Ribs (v) £8

Smothered in cowboy butter with our campfire sauce

## Popcorn Halloumi (v) £9

Southern fried and dusted in Nashville powder with our house made BBQ sauce

## Pork Belly Burnt Ends £9


With our house made BBQ sauce

## Pretzel Pieces £9

Topped with Nacho cheese & crispy bacon

## Chicken Wings 5 wings £8

10 wings £14

4<sup>hr</sup> smoked chicken wings tossed in your choice of sauce. See below 

## Chicken Tenders 4 tenders £8

8 tenders £14

Tossed in your choice of sauce. See below 

### Sauces

House Made BBQ (ve)	Frank's Hot Sauce (ve)
Southwest Sour Cream (v)	Honey & Mustard (v)
House Made White BBQ (v)	Sticky Teriyaki (ve)
Campfire (v)	Blue Cheese (v)
Nacho Cheese (v)	Hot Honey (v)

## Vegan Tenders £8

Ask a crew member for details about our vegan sauce selection

## Jalapeño Cheese Melts (v) £9

Pineapple, sweetcorn salsa & southwest sour cream

## Cattle & Co Tacos

Mini tortillas filled with pineapple, sweetcorn salsa, gem lettuce and melted cheese.

Choose your fave filling:

## Campfire Pulled Chicken £10


## 12<sup>hr</sup> Smoked BBQ Pulled Pork £10

## BBQ Vegan Tenders (ve) £9

## Pit Plates

Any 3 for £21

Any 4 for £26

 Any Dish with this symbol is included in the Pit Plates deal

## NACHOS SHARERS

In house fried tortillas tossed in chip seasoning, salsa, southwest sour cream, nacho cheese, Cattle & Co pickle mix, finished with fresh coriander

£13

**FANCY A BIT EXTRA  
ADD**

12<sup>hr</sup> smoked BBQ Pulled Pork  + £3

Campfire Pulled Chicken + £3

Vegan Tenders (ve) + £2

## BIT ON THE SIDE

Mac & Cheese (v) £5

Mac & Cheese Balls (v) £6

BBQ Pit Beans £5

Brisket Chilli  £6

Frickles (ve) £6

Texas Toast (v) £5

Cheesy Texas Toast (v) £6

Corndog £6

Onion Rings (ve) £5

Sweet Potato Fries (v) £6

Fries (ve) £5

Dusted + £1

### Sauces:

Frank's Hot Sauce (ve) £3

Southwest Sour Cream (v) £3

Sticky Teriyaki (ve) £3

Campfire (v) £4

Blue Cheese (v) £4

Nacho Cheese (v) £4

## STACKED FRIES

Loaded Fries £8

Smothered in cheese sauce, fresh chillies & spring onions

Plus, your choice of:

Smashed Cheeseburger Bites £4

Buttermilk Chicken £4

12<sup>hr</sup> Smoked BBQ Pulled Pork  £4


Philly Cheese (v) £3

Mac & Cheese (v) £3

Bacon Crumb £2



**Allergens:** [cattleandco.co.uk/allergens](http://cattleandco.co.uk/allergens)

 Cooked in our Smoker | (v) Vegetarian | (ve) Vegan

\* Texas Toast is American garlic bread

Our food is stored, prepared, and cooked in our kitchen where allergens are present. Therefore, if you have any food allergies or intolerances please let a crew member know before ordering.



**HOUSE MADE SAUCES**  
Made from scratch and brought to your table



BBQ Sauce (ve)  
White BBQ Sauce (ve)  
Honey & Mustard (ve)

ESTD  2019

# SMOKEHOUSE

## STEAK OUT

Cooked on our grills. Joined by fries, slaw and Cattle & Co pickle mix

**Upgrade Fries:** Sweet potato fries £2 | Dusted Fries £1



### Rump Steak

227g **£25**



### Rump Steak

454g **£35**



### Rib Eye Steak

284g **£32**



### New York Strip

284g **£30**

### How do you like yours cooked?

#### RARE

A red centre and very soft, cooked to a temperature of between 50 and 54 degrees

#### MEDIUM - RARE

Warm red centre with pink edges and firmer texture. Cooked to between 55 and 57 degrees

#### MEDIUM

Pink centre, firm and cooked to between 60 and 63 degrees

#### MEDIUM - WELL

A small amount of pink with grey/brown edges in the middle, cooked between 65 and 70 degrees

#### WELL DONE

Grey/brown throughout and cooked to above 70 degrees

### ADD SAUCINESS

**Brisket & Peppercorn** **£4**

**Brisket Gravy** **£4**

**Garlic Butter** <sup>(v)</sup> **£4**

**Campfire Sauce** <sup>(v)</sup> **£4**

**Cowboy Butter** <sup>(v)</sup> **£4**

**Nacho Cheese Sauce** <sup>(v)</sup> **£4**

**FANCY A BIT EXTRA**

**Texas Toast** <sup>(v)</sup> **£5**

**Cheesy Texas Toast** <sup>(v)</sup> **£6**


**Onion Rings** <sup>(ve)</sup> **£5**



**CHALLENGES**  
SEE OUR CHALKBOARD  
FOR THE LATEST



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# SMOKEHOUSE

## THE HEADLINERS

Cooked low and slow. Joined by fries, slaw and Cattle & Co pickle mix

**Upgrade Fries:** Sweet potato fries £2 | Dusted Fries £1

**Smoked 14<sup>hr</sup> Brisket**   
£24

**Full Rack of Smoked**   
**BBQ Ribs** £30

**Buttermilk Chicken**  
£19

**Smoked 6<sup>hr</sup> Half Chicken**   
£23

**Smoked 6<sup>hr</sup> Pork Belly**   
£23

**Campfire Chicken**  
£22

## PITMASTER SHARERS



### Short Rib Sharer £65

Double portion of fries served with Cattle & Co pickle mix, slaw and our brisket gravy

### Thors Hammer Sharer\* £80

Our giant smoked beef shank marinated in our BBQ sauce, served with Mac N Cheese, loaded bacon fries and Texas toast

\*Limited availability

## CHIX PICS

**Tender Stacks** x6 **£20** | x8 **£23** | x10 **£26**

Buttermilk chicken tenders joined with fries, slaw and Cattle & Co pickle mix

**Make me vegan** (ve)

### Topped with your choice of sauce:

House Made BBQ (ve)

Frank's Hot Sauce (ve)

Southwest Sour Cream (v)

Honey & Mustard (v)

House Made White BBQ (v)

Sticky Teriyaki (ve)

Campfire (v)

Blue Cheese (v)

Nacho Cheese (v)

Hot Honey (v)



## MEAT COMBOS

Joined by fries, slaw and Cattle & Co pickle mix

### Cluck & Oink

4hr Smoked BBQ chicken wings, slices of spiced sausage, half rack of BBQ ribs

£28

### The Big One

14hr Smoked brisket with our brisket gravy, campfire chicken pieces, slices of spiced sausage and pork belly burnt ends

£31

### Hog House

12hr Smoked BBQ pulled pork, half rack of BBQ ribs and slices of spiced sausage

£27

### The Cattle & Co BBQ Platter

14hr Smoked brisket, half rack of ribs, pork belly burnt ends, slices of spiced sausage, campfire chicken thighs, 4hr smoked BBQ chicken wings, 12hr smoked BBQ pulled pork, pit beans, and corn ribs

£70


### Triple Cooked Chicken

1/4 chicken, 4hr smoked chicken wings, campfire chicken thighs

£29



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## SMOKEHOUSE

## HOLY COW BURGERS

All burgers are served with fries, Cattle &amp; Co pickle mix, slaw and crisp lettuce &amp; burger sauce

**Upgrade Fries:** Sweet potato fries £2 | Dusted Fries £1**Cattle & Co**

2 smashed beef patties, topped with American style cheese

**Make me vegan** (ve)**£17****El Diablo**

2 smashed beef patties, topped with American style cheese, house made pineapple, sweetcorn salsa, southwest sour cream, campfire sauce and a side of spiced cheese dipping sauce finished with a fried chilli

**£23****Yard Bird**

Buttermilk fried chicken, American style cheese, crispy bacon

**Make me vegan** (ve)**£18****Hot Halloumi**

Dusted halloumi, deep fried and dipped in hot honey sauce smothered in American cheese

**£17****The Smoked Hog**

2 smashed beef patties topped with American style cheese, smokey bacon jam, 12hr smoked BBQ pulled pork, slices of spiced sausage

**£24****Turf & Cluck**

Smashed beef patty, buttermilk fried chicken topped with American style cheese

**£22****You got Beef!!!**

2 smashed beef patties, topped with American style cheese, 14hr smoked brisket and brisket chilli

**£23****Hot Bird**

Buttermilk fried chicken, mozzarella cheese plank drizzled in blue cheese and campfire sauce, American style cheese

**£23****Pitmaster**

2 smashed beef patties topped with American style cheese, 14hr smoked brisket, 12hr smoked BBQ pulled pork, smoked sausage and buttermilk fried chicken

**£28****THE EMPIRE STACK £39****Stacked high can you handle this?**

9 smashed beef patties, American style cheese, crisp lettuce and topped with onion rings

**FANCY A BIT EXTRA**

Smashed Beef Pattie	£4
Crispy bacon	£2
Texas Toast (v)	£5
Cheesy Texas Toast (v)	£6
Onion Rings (ve)	£5

## MAC &amp; CHEESE

House made 3 cheese mac with fries

**Mac & Cheese** (v)

House made 3 cheese mac

**£15****Mexican Mac & Cheese**

Topped with jalapeños, Mexican cheese and a side of sour cream

**£17****+ Sliced sausage £2****Loaded Mac & Cheese**

Topped with sliced buttermilk chicken, crispy bacon and a side of maple syrup

**£18****+ Sliced sausage £2**

## TOP DOGS

Bratwurst joined by fries, house made slaw and Cattle &amp; Co pickle mix

**Three Little Pigs**

Bratwurst, 12hr smoked BBQ pulled pork and crispy bacon

**£20****Nacho Dog**Nacho cheese and bacon crumb  
**Make me vegan** (ve)**£18****Chilli Dog**Brisket chilli topped with sour cream  
**Make me vegan** (ve)**£19****Philly Cheese Dog**

Caramelised onions, peppers, jalapeños, crispy bacon, nacho cheese sauce, and a side of maple syrup

**£19**

## SMOKEHOUSE

## SWEET ENDINGS

**Apple Pie** (v) **£13**

Deep filled apple pie sharer with poached blueberries and cream

**Make me vegan** (ve)**House Peach Cobbler** (v) **£9**

With cream

**Cheesecake Jars** (v) **£11**

Cream cheese layered with Biscoff crumb and white chocolate sauce, filled with your choice of poached blueberry, red cherries, or roasted peaches, finished with cream and chocolate-covered pretzels

**Cookie Dough S'mores** (v) **£10**

3 chocolate cookies topped with toasted marshmallows, chocolate sauce, cream and vanilla ice cream

**Loaded Doughnuts** (v) **£5**

Ask a team member for today's offering

**Make me vegan** (ve)**Campfire S'mores Tray** (v) **£12**

Tortillas tossed in cinnamon sugar, topped with toasted marshmallows, chocolate sauce, Biscoff crumb, and cream

**Matilda Chocolate Cake Sharer** (v) **£15**

Layers of chocolate fudge cake, white and milk chocolate sauce, cream and ice cream

**Cookies & Cream Cake** (ve) **£9**

With Biscoff sauce and ice cream

## SUNDAES

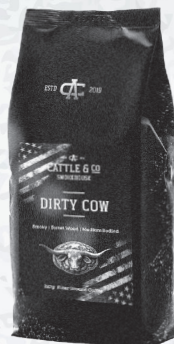
**Biscoff Sundae** (v) **£8**

Biscoff crumb, Mario's Biscottino ice cream, Biscoff sauce, finished with cream

**Make me vegan** (ve)**Oreo Sundae** (v) **£8**

Crushed Oreo biscuits, Oreo ice cream, chocolate sauce, finished with cream

## HOT DAMN IT!

Seriously good coffees made with DIRTY COW\*  
Smoky, sweet wood and medium bodied**Americano** **£3****Latte** available iced **£3****Cappuccino** **£3****Espresso** **£3****Double espresso** **£3****Flat white** **£3****Hot chocolate** **£4****Mocha** **£4****Floater coffee** **£5**+ syrups **£1.00****Tea** ask about our flavours **£3**

\* Ground coffee and beans, both available to buy

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# THE STORY OF CATTLE & CO SMOKERS

It didn't start in a showroom. It started in the kind of place where things are built to last because they have to be.

The Cattle & Co smoker traces its roots back to the American South, where barbecue isn't a trend, it's a way of life. Think Texas ranches, open land, and long, slow cooking over real wood. That's where the blueprint came from. Not polished kitchens, but working pits built from heavy steel, designed to hold heat, manage airflow, and turn tough cuts into something exceptional.

Ours follows that same philosophy.

Built from solid steel, the smoker works low and slow. Real wood goes in, fire is managed by hand, and the meat cooks over hours, not minutes. The smoke rolls through the chamber, layering flavour gradually rather than overpowering it. Brisket softens, ribs pull clean, and everything picks up that deep, unmistakable bark and colour you only get from proper smoking.

There's no shortcuts in it. No gas, no gimmicks. Just fire, patience, and control.

Every service starts early. The fire is lit, temperatures are brought up steadily, and the smoker settles into rhythm. From there, it's about consistency. Airflow adjusted, wood added at the right time, and the meat left to do what it's meant to do.

What comes out isn't just cooked food. It's time, technique, and a process that hasn't changed because it doesn't need to.

That's the Cattle & Co smoker. Simple in principle. Serious in result.

 [Cattleandco.co.uk](http://Cattleandco.co.uk)

 [Cattle\\_and\\_co](https://www.instagram.com/Cattle_and_co)