

SPITALFIELDS

HOTBOX

SMOKED  MEATS

START

SMOKED BONE MARROW 6 Whipped marrow butter, chilli onion chutney, toast	CRISPY SMOKED WINGS 6 -Fish sauce glaze, sesame seeds, pickled chilli, lime -Sriracha Buffalo Sauce, pickled celery, truffle blue cheese
BEEF SHORT RIB TACOS (2 or 3) 7/10 Blue corn tortilla, onion, salsa, pickled scotch bonnet	GRILLED JUMBO PRAWN 7 Fermented chilli & Mescal, crispy leeks, toast
SPICY MUSHROOM TACOS (2 or 3) 6/8.5 Blue corn tortilla, crispy shallots, feta, salsa, coriander	

SMOKE & FLAME

Solid Oak Fuelled Rotisserie Smoker & Asado Grill

USDA PRIME SHORT RIB 23 Pepper dry rub, pickled chillies, cucumbers	BANDIT BURGER 12 Dry aged beef patty, Smoked short rib, jalapeno, American cheese, chimichurri
PORK RIBS 16 Scotch bonnet glaze, pickled chillies, cucumbers	HOTBOX PIGGY BURGER 12 Dry aged beef patty, pulled pork collar, American cheese, pickled red onion
CHARGRILLED CHICKEN 14 Smoked chilli mop, mango peri peri	MUTTON BARBECOA 19 Smoked jus, blue corn tortilla, sriracha salsa
CHARRED CAULIFLOWER STEAK (v) 10 Jerk BBQ dressing, pineapple and cashew salsa	

SIDE

Smoked Mac & Cheese (v) 5	Sweet Potato Mash, Smoked Veal Bone Gravy 5
Pickled Jalapeño Slaw (v) 4	Smoked Garlic & Rosemary Fries (v) 4
Skillet Mushrooms (v) 5	Broccoli Florets, Anchovy Butter 5
Chicory, Apple, Walnut, Grapes, Blue Cheese Dressing (v) 5	Coal Roasted Beets, Orange and Hazlenut (v) 5