

LUNCH DEAL...£9.5

MAIN + FRIES + SOFT DRINK*

12 noon - 5pm
available mon-fri (excludes bank holidays)
soft drinks: coke, diet coke, lemonade, ginger beer, orange, & apple juice
*not available in conjunction with any other offers or discounts

PULLED PORK BUN

stuffed with house slaw, gherkins & bbq mayo

SMOKED SALMON BURRITO

scrambled egg, rocket & lime

SMASHED AVOCADO BURRITO

scrambled egg, house salsa, dukkah (v) (n)

SOUTHERN FRIED CHICKEN WRAP

monterey jack cheese, lettuce, sriracha mayo

QUINOA SALAD (v)

roasted courgettes, beetroot, onions, chilli, sundried tomatoes, honey, mustard & lemon juice dressing

MEATY POTATO HASH + SALAD/SLAW + SOFT DRINK

smoked pork shoulder, potato tots, peppers, onions, cheese sauce, topped with a fried egg

VEGGIE option available

KIDS MEALS... £6

MAIN + SIDE + DRINK (ADD A PUDDING + £1.5)

MAINS

fish fingers & peas
1/2 rack baby back ribs
southern fried chicken fillets
mac 'n' cheese

SIDES

fries / peas / BBQ corn / mash / potato tots / kids salad / BBQ beans

DRINKS

apple juice / orange juice / milk

PUDDINGS

mini milk ice lolly / fruit sorbet /
kids ice cream sundae - ask us about flavours & toppings



THE DRILL...

kick off with some pitstarters. main dishes come at the same time. if you need to order anything just twist the big red switch on the wall.

ABOUT US...

SmokeWorks station road is our 2nd SmokeWorks, a big brother to free school lane in the city centre. we have re-energised the derelict Great Northern pub into a steampunk BBQ joint and bar. 'slow cooked. fast.' is our motto. classic SmokeWorks BBQ food with a brunch offer thrown in... bustle. bar. BBQ. eat-in or take out.

our unique take on BBQ food is a mix of traditional and modern BBQ techniques, translated for the british palate. meats are smoked in our own cambridge smokery over british kiln dried oak and all sauces are the real deal - made from scratch in the SmokeWorks kitchen. we're all about great quality, good value and friendly, speedy service.

W: www.smokeworks.co.uk E: stationroad@smokeworks.co.uk

EAT.

MEAT.

TWEET.

 @SMOKEWORKSBBQ

 CHECK IN
/SMOKEWORKSBBQ

 GET GRAMMING
#SMOKEWORKS

