

MODERN BRITISH BBQ
KINGSTON UPON THAMES

(V) = Vegetarian, (VG) = Vegan

GREY HORSE
SMOK'D



EVENTS

STARTERS

BABY BACK RIBS SMALL RACK w BBQ glaze & grilled vegetables	10.50
BUFFALO CAULIFLOWER (VG) w garlic aioli, celery & sesame	8.50
PAN FRIED KING PRAWNS sweet + spicy prawns in garlic herb butter	10.00
HALLOUMI FRIES (V) with sriracha mayo	7.50

BARBECUE

OUR BARBECUE MEATS ARE SMOK'D OVER HICKORY & MESQUITE (SIDE SOLD SEPARATELY)

SMOK'D FAMOUS JACOB'S LADDER BEEF RIB ☆ Our signature dish served with grilled vegetables.	24.00
SMOK'D BRISKET w roasted onions & dripping gravy	22.00
BABY BACK RIBS LARGE RACK w BBQ glaze & grilled vegetables.	19.50
PORK BELLY RIB w Asian slaw	19.00
LAMB KOFTA WRAP (VG) 3D printed Redefine Meat™ w tzatziki & salad	19.00
SMOK'D HALF CHICKEN w honey mustard glaze + watercress salad	17.50
BOEREWORS SAUSAGES w chakalaka relish	19.00

DRY AGED RIB EYE

COOKED ON A HOT STONE PLATTER AT YOUR TABLE

Rib eye Steak w fries, rocket, tomato + parmesan side salad, peppercorn sauce, seasoning + a choice of garlic or chili butter.	35.00
--	-------

BURGERS

(SIDES SOLD SEPARATELY)

CLASSIC BURGER 7oz beef patty w Smok'd bacon, cheese, burger mayo, relish, caramelised onion, tomato, lettuce, dill pickles, brioche bun.	14.00
BEEF ROYALE Everything on our Classic Burger (see above) topped with shaved barbecue brisket, a deep fried pickled portobello mushroom & truffle mayo	17.00
PULLED PORK BUN Shredded pulled pork in bbq sauce with house slaw	14.00
FRIED CHICKEN SANDWICH Country fried chicken breast on a bed of lettuce and garlic aioli w nacho cheese, sour cream & jalapeno.	15.00
SMOK'D DRAGON BURGER 7oz beef patty, sweet and spicy pork, Asian slaw, caramelised onion and hoisin mayo. Spicy.	16.50
SHRIMP SANDWICH breaded house king prawns w lettuce, beef tomato, slaw, spicy ketchup and mayo on a brioche bun.	14.00
THE VEGAN CLASSIC (VG) plant-based patty, vegan bacon, cheese, mayo, relish, caramelised onion, tomato, lettuce & pickles in a brioche bun.	14.50

SMOK'D CHICKEN WINGS

BARBEQUE OR BUFFALO

The Pitmaster's BRAND NEW crispy coated wings w blue cheese & sesame.	
6 WINGS	8.00
12 WINGS	15.00
18 WINGS	21.00



greyhorse.smokd



GreyHorse.SMOKD



www.grey-horse.co.uk




Smokd Kitchens

SIDES

SKINNY FRIES (vg) w Smok'd BBQ sea salt	4.00
HOUSE SLAW (v) w mayo + mustard dressing	4.00
TRIPLE CHEESE MACARONI w parmesan crumb	7.00
SWEET POTATO WEDGES (vg) w dill & paprika mayo	5.00
CHARGRILLED CORN (vg) w sweet chilli (vegan) butter & lime	5.00
PIT-STEWED BEANS w house Smok'd meats	7.00
ASIAN SLAW (vg) w sriracha dressing, chilli flakes + garlic	4.00
BATTERED ONION RINGS (vg) w Smok'd BBQ sea salt + sweet chilli sauce	5.00
SAUTEED BROCCOLI & BABY POTATOES (vg) Asian dressing & candied cashews.	6.50

SALAD

SMOK'D CHICKEN CAESAR w Romaine lettuce, Smok'd chicken, croutons, parmesan and caesar sauce.	10.50
--	-------

CREATED BY
 @MARIHOWELL4340

LOADED FRIES

THIS LITTLE PIGGY	SMOKER TRASH	CHILLI BEAN FRIES
Fried Smok'd pork belly bites, bacon, garlic mayo, sweet hot sauce on skinny fries.	Skinny fries, brisket, melted American cheese, ghetto sauce + burger mayo.	Skinny fries, with chilli beans, salsa and avocado mayo. (VG)
10.50	10.50	10.50

BURGER OF THE MONTH [BOTM]

VEGAN BURGER OF THE MONTH [VG-BOTM]

HUVUDROLL	17.00	VEGAN HUVUDROLL	17.00
Sweedish style Huvudroll meatballs, 70z dry aged beef patty, mozzarella, marinara, mash patty, lingonberry jam, tomato + watercress on a brioche bun.		Sweedish style Huvudroll plant balls, Redefine Meat™ patty, vegan mozzarella, marinara, potato pancake, lingonberry jam, tomato, watercress + vegan bun.	

COMBOS

Sides sold seperately, for 1-2 people, grab some extra sides to share.

RIB COMBO	37.00	MIXED COMBO	30.00
Baby Back Pork Ribs, Pork Belly Rib & Jacob's Ladder Beef Rib		Smok'd Chicken, Pulled Pork & Boerewors Sausage	

SUNDAY ROAST SM'OAST

Served every Sunday

Melt in your mouth Smok'd meats served with all the trimmings including a choice of our house meatloaf (pork) or pork free alternative.

PORK BELLY	22.00
SMOK'D FAMOUS JACOB'S LADDER BEEF RIB	28.00
BEEF BRISKET	23.00
CHICKEN	22.00
VEGAN OR VEGETARIAN (VG) please ask about today's options.	22.00

A discretionary 12.5% service charge will be added to the final bill, the full amount of which goes to our staff.

Please be aware that our food may contain or come into contact with common allergens, please ask for our allergen menu and let us know of any intolerance or allergy when you place your order.

DESSERTS

HONEYCOMB CHEESECAKE (v) w honeycomb and chocolate nugget	8.00
TRIPLE CHOCOLATE SUNDAE (v) w chocolate cake, choc chips, meringue, vanilla ice cream + whipped cream.	8.00
CREME BRULEE (v) w fresh berries	7.50
DEEP FRIED MARS BAR (v) w vanilla ice cream + salted caramel sauce.	7.00
DEEP FRIED SALTED CARAMEL BAR (vg) a Love Vegan wafer bar served with vanilla ice cream + vegan chocolate sauce.	7.50
BANANA STICKY TOFFEE PUDDING (vg) with vegan vanilla ice cream	8.00

ICE CREAM 2.50/SCOOP

MODERN VANILLA
CHOCOLATE
STRAWBERRY
SALTED CARAMEL
CLASSIC VEGAN VANILLA (vg)

SORBET (vg) 2.50/SCOOP

LEMON
BLACKCURRENT
RASPBERRY

THICKSHAKES

SALTED CARAMEL	7.00	VANILLA BISCOFF	7.00
Salted caramel ice cream, caramel sauce, whipped cream + fudge pieces		Vanilla ice cream, biscotti biscuit, Biscoff sauce (MAKE ME VEGAN)	
TRIPLE CHOCOLATE	7.00	OREO MILKSHAKE	7.00
Bourbon cream biscuits, dark chocolate ice cream, chocolate sauce		Vanilla ice cream, double cream, Oreo crumbs	

COFFEE & TEA Bristol Twenty

LONG BLACK	2.50	ENGLISH BREAKFAST	ALL TEA
ESPRESSO	2.50/3	IMPERIAL EARL GREY	2.30
CAPPUCCINO	2.90	PEPPERMINT TEA	
LATTE	2.90	CAMOMILE FLOWERS	
HOT CHOCOLATE	3.50	REDBERRY FRUIT BLEND	
AFFOGATO Add a bourbon +3	4.00	MILK ALTERNATIVES AVAILABLE (vg)	

AFTER DINNER COCKTAILS

IRISH COFFEE Jameson's Irish whisky, espresso, cream.	9.00
SMOK'D SIGNATURE ESPRESSO MARTINI Cazabel coffee tequila, Absolut vodka, salted caramel espresso.	11.00
THE BANOFEY BONANZA Toffee vodka, creme de banane, creme de cacao, cream, vanilla bitters.	11.00

Please be aware that our food may contain or come into contact with common allergens, please ask for our allergen menu and let us know of any intolerance or allergy when placing your order.

V- Vegetarian VG- Vegan

An optional 12.5% service charge will be added to the final bill, the full amount of which goes to our staff.

WEEKLY DEALS (FROM 5PM) EXCLUDING BANK HOLIDAYS

MONDAY - RIBFEST

FROM £15.00

RIBS, FRIES, SLAW & A SOFT DRINK*

Make the difficult choice between our

Pork Belly

Baby Back Pork ribs

Want our JACOB'S LADDER BEEF RIB? Why not upgrade? + 3.00

TUESDAY - BURGER TUESDAY

£15.00

BURGER FRIES & A SOFT DRINK*

Choose either

Classic Burger

Vegan Classic Burger (VG)

Want either BURGER OF THE MONTH? Why not upgrade? + 5.00

WEDNESDAY - CHICKEN SHOP

£15.00

CHICKEN, FRIES, SLAW & A SOFT DRINK*

Choose either

Half Smok'd Chicken

6 Chicken Wings

Buffalo Cauliflower (VG)

***Upgrade your drink to alcohol for £3 more**

A pint of draught beer, a 175ml glass of house wine: red, white or rose, a house spirit + mixer: Absolut vodka, Beefeater gin, Benchmark Bourbon, Havana 3 rum. A Bottle or can: Peroni, Sol, Rekorderlig, Daura Dammn, Asahi, Lazer Crush.

SMOK'D AT HOME

TAKEAWAY COLD MEATS

with heating instructions

Brined, rubbed to a secret recipe + Smok'd in-house for the ultimate taste.

BEEF RIB	15.00
PORK BELLY	13.00
BABY BACK PORK RIBS (600G)	13.00
BEEF BRISKET (200G)	13.00
HALF CHICKEN	11.00
CHICKEN WINGS (500G)	10.00
PULLED PORK (500G)	13.00
SMOK'D HOME MADE BBQ SAUCE	4.50

15% OFF ALL COLLECTION ORDERS

Every day, excluding deals and cold meats.

Thank you for supporting our independent smokehouse.

An optional 12.5% service charge will be added to the final bill and shared between our staff.



Smok'd Kitchens



greyhorse@smokd.co.uk



www.grey-horse.co.uk



GreyHorse.SMOKD



GreyHorseKing



greyhorse.smokd