

STARTERS AND SNACKS

MOINK BALLS GF	5.50
Sticky beef steak meat balls wrapped in bacon, smoked in house rub, served with our redneck BBQ sauce	
CHICKEN LOLLIPOPS GF	5.50
Chicken drumsticks smoked in house rub and coated with our redneck BBQ sauce	
ZITA'S HOT MESS VEG	5.50
Homemade hash browns topped with red chillies, jalapenos, pickles, spring onions with spicy buffalo and blue cheese sauce	
BRISKET BURNT ENDS GF	5.95
A mug of brisket burnt ends	
ZITA'S STICKY FINGERS	5.50
Panko covered buttermilk chicken strips, coated with redneck BBQ or buffalo sauce	
BOURBON SAUSAGES	5.95
Evan Williams bourbon glazed, smoked pork sausage bites	
LOADED ONION RINGS	5.50
Our large beer battered onion rings loaded with smoked bacon, cheddar cheese, brisket burnt ends, red chillies, spring onions and nacho cheese sauce	
SHAKSHUKA EGGS (SHARER FOR TWO) GF, VEG	9.50
Poached eggs in a spicy tomato salsa with red chillies and onions	

HANDMADE BURGERS

ALL SERVED IN A SOFT WHITE BUN WITH TOMATO, LETTUCE, PICKLES, A SIDE OF CHIPS AND HOUSE SLAW

HOUSE BURGER	9.50
Beef patty, cheddar cheese, crispy onions and Zita's burger sauce	
THE USUAL SUSPECT	12.50
Beef patty, bacon, cheddar cheese, large onion rings and redneck BBQ sauce	
THE PIT MASTER*	15.00
Beef patty, slow smoked brisket, BBQ pulled pork, bacon and cheddar cheese	
HOGS HEAVEN	14.50
Pork and apple patty, black pudding, BBQ pulled pork, cheddar cheese, bacon and apple sauce	
HOT AND KICKING CHICKEN	13.00
Panko covered buttermilk chicken breast, pickles, crispy onions and buffalo mayo	
TENNESSEE HONEY CHICKEN	13.00
Panko covered buttermilk chicken breast, hash brown, cheddar cheese, bacon and Jack Daniels honey BBQ sauce.	

*SERVED IN A BAGEL INSTEAD OF SOFT WHITE BUN

GLUTEN FREE PATTY AND BUN + 1.50
DAIRY FREE CHEESE + 0.75
EXTRA BACON + 1.50
EXTRA BEEF PATTY + 3.00

SMOKE HOUSE FEASTING TRAYS

2 PEOPLE 25.00 / 4 PEOPLE 47.50 / 6 PEOPLE 65.00

MOINK BALLS, BEEF BRISKET, BBQ RIBS, LOLLIPOP CHICKEN, SMOKED SAUSAGES, THICK CUT CHIPS, PICKLES, HOUSE SLAW, SALAD AND A SELECTION OF DIPS

UPGRADE YOUR TRAY

ADD ONION RINGS, PULLED PORK, DEEP FRIED PICKLES AND CHARRED CORN ON THE COB
6.00 / 12.00 / 18.00

MAINS

BLACKENED FISH GF	MARKET PRICE
Catch of the day smothered in our fish rub served with pit rice or thick cut chips	
RUMP STEAK GF	14.95
Local, flame grilled 8oz rump steak seasoned with salt, pepper and rosemary, served with thick cut chips, charred onions, mushrooms and wild rocket Add a sauce 2.00 : peppercorn / garlic butter / Evan Williams bourbon BBQ glaze	
PIE OF THE DAY	12.00
Homemade pie served with house greens and mash or thick cut chips	
ZITA'S CHEESE STEAK	13.00
Sliced smoked brisket, cheddar cheese, onions and redneck BBQ sauce, served in a grilled sub roll with a side of thick cut chips and house gravy	

VEGAN AND VEGETARIAN

STUFFED PEPPERS GF, V	11.00
Mixed peppers stuffed with risotto rice, vegan cream cheese, mixed herbs and spring onions, served with salad and vegan slaw	
CELERIAC AND CAULIFLOWER STEAKS GF, V	13.00
Grilled celeriac and cauliflower steaks with house seasoning, served with thick cut chips, charred onions and wild rocket	
PULLED JACKFRUIT BUN V	11.00
Vegan BBQ pulled jackfruit served in a soft white bun with chips and vegan slaw	
SWEET CORN AND CHICKPEA BURGER V	11.50
Homemade sweetcorn, coriander and chickpea patty in a soft white bun with vegan cheese and spicy ketchup, served with chips and vegan slaw	
HALLOUMI BURGER VEG	11.50
Grilled halloumi cheese with roasted red pepper houmous in a soft white bun, served with chips and house slaw	
VEGAN TRAY V	2 PEOPLE 16.00 / 4 PEOPLE 30.00
Charred corn on the cob, pulled jackfruit, cauliflower steak, stuffed pepper, salad, chips, pickles, vegan slaw and roasted red pepper houmous	

FROM THE SMOKER

ALL SMOKED ON SITE WITH HICKORY WOOD AND SERVED WITH A SIDE OF CHIPS AND HOUSE SLAW

PULLED PORK BUN	10.50
Slow cooked BBQ pulled pork in a soft white bun with homemade apple sauce	
HALF/FULL RACK OF RIBS GF	14.00/19.95
Slow smoked pork ribs glazed with hillbilly, spicy or Jack Daniels honey BBQ	
MINT JULEP CHICKEN GF	11.50
Smoked chicken thighs with a mint julep BBQ glaze	
SMOKEHOUSE SAUSAGE	10.50
Smoked Cumberland pork sausage ring	
BRISKET GF	13.50
Slow smoked beef brisket	

ASK YOUR SERVER
ABOUT UPGRADING
YOUR FRIES

SALADS

CHICKEN AND BACON GF	11.50
Smoked chicken breast, mixed leaves, smoked bacon, charred onions, tomatoes and house dressing	
GRILLED HALLOUMI GF, VEG	11.50
Grilled halloumi, mixed leaves, tomatoes, red peppers, green beans and house dressing	

SIDES

BBQ BEANS GF, VEG	3.00
Mixed beans in our homemade BBQ & tomato sauce	
BURNT END BEANS	4.00
Our BBQ beans with brisket burnt ends	
BEER BATTERED ONIONS RINGS (GF AVAILABLE)	4.00
CHARRED CORN ON THE COB GF, VEG	3.00
With a lime and coriander butter	
PIT RICE GF, VEG	3.00
Spring onions, peppers & garlic	
DIRTY RICE GF	4.00
Our pit rice with brisket burnt ends	
SIDE SALAD GF, VEG	2.50
HOUSE SLAW (VEGAN AVAILABLE) GF, VEG	2.50
HOUSE GRAVY (PORK)	2.50
HOUSE GREENS GF, VEG	3.00
DEEP FRIED PICKLES VEG	3.00
HOUSE DIPS & SAUCES	0.75
SPICY KETCHUP GF, BUFFALO MAYONNAISE GF, BLUE CHEESE GF, BUFFALO SAUCE GF, CHUNKY APPLE SAUCE GF	

POTATOES AND FRIES

THICK CUT CHIPS GF, VEG	3.50
SWEET POTATO FRIES GF, VEG	4.50
DIRTY FRIES	5.00
Thick cut chips covered in pulled pork, jalapenos, redneck BBQ sauce and nacho cheese sauce	
HOMEMADE HASH BROWNS GF, VEG	3.00
HALLOUMI FRIES VEG	4.50

FACEBOOK @ZITASINEXETER

TWITTER @ZITAS_EXETER

INSTAGRAM @ZITAS_EXETER

FULL ALLERGEN INFORMATION AVAILABLE ON REQUEST

GF GLUTEN FREE / VEG VEGETARIAN / V VEGAN

OUR FOOD IS BEST EATEN WITH YOUR HANDS! NAPKINS PROVIDED AND HAND WIPES AVAILABLE ON REQUEST

BURGERS
CHICKEN BRISKELECHIPS
HOT DOGS

SMOKEHOUSERIBS

BROWNIES
WAFFLES ICE CREAM

WINE COCKTAILS
GIN
GRAFTY LAGER RIGIDER

PULLED PORK
HALLO
UMI SKEWERS

