

UK & INTERNATIONAL ENQUIRIES

BRING THE SMOKE. TO YOUR CITY.

Restaurant. Express shop. Food-court counter.
One bold smokehouse identity.

THREE FORMATS. ONE MEAT BROS.

Explore a restaurant built around open-kitchen theatre, a compact express shop or a food-court counter. These visual concepts bring dark steel, timber, warm light and the craft of smoke together.

Start the conversation

Tell us your country, city, preferred format and operating experience.

[ENQUIRE ONLINE >](#)

CONCEPTS, NOT TECHNICAL PLANS

Images are AI-generated artist impressions. Franchise package and fees are on page 5. Site layout, equipment purchases, shop-fitting works and the opening programme are scoped for your premises. No additional operating branches are represented.

THE SMOKEHOUSE RESTAURANT

A destination for the whole feast.



THE EXPERIENCE

A full dining experience with generous tables, warm lighting and a visible cooking line. The restaurant concept brings a fire cage and smoker into the customer experience.

SPACE & EQUIPMENT TO CONSIDER

Dining room and service counter; smoker and live-fire zone; preparation, cold storage and wash-up; commercial extraction and appropriate separation.

Best explored for a destination dining site with space for both a proper kitchen and a memorable dining room.

Illustrative concept. All layouts and equipment must be tailored to the actual premises.

THE EXPRESS SMOKEHOUSE

All the smoke. A smaller footprint.



THE EXPERIENCE

A compact high-street shop centred on takeaway and collection, with a few seats and the same strong Meat Bros identity. A smoker behind glazing gives the kitchen a visible presence.

Best explored for a high-street location serving takeaway, delivery and a smaller dine-in offer.

Illustrative concept. All layouts and equipment must be tailored to the actual premises.

SPACE & EQUIPMENT TO CONSIDER

Order and collection points; smoker and finishing line; preparation, refrigeration and packaging storage; extraction suited to the site and equipment.

THE FOOD-COURT COUNTER

A big presence in a shared space.



THE EXPERIENCE

An open-front counter with a clear customer journey from order to collection. The carving station brings the food into view, with enclosed smoking equipment considered around venue requirements.

Best explored for a food hall or shared seating venue with an agreed cooking and ventilation specification.

Illustrative concept. All layouts and equipment must be tailored to the actual premises.

SPACE & EQUIPMENT TO CONSIDER

Customer counter and collection point; approved enclosed smoker; carving and finishing area; preparation, cold storage and wash-up; host-venue extraction coordination.

YOUR NEXT BIG MOVE.

REAL EXPERTISE. SIMPLE OPERATIONS.

INITIAL FRANCHISE PACKAGE

£25,000

ONGOING FRANCHISE FEE

5%

MARKETING FEE

1%

10 DAYS WITH TIBERIUS

The £25,000 franchise fee includes 10 days of staff training and opening support from Tiberius Tudor himself.

EQUIPMENT SOURCING

Equipment sourcing and consultancy to help you choose the right setup for your store format.

80%

FOOD MENU MARKUP

80% menu markup on food, measured against food cost.

ALL MEATS SUPPLIED

All meats are supplied through Meat Bros, keeping day-to-day operations simple for your team.

SHOP-FITTING SUPPORT

Shop-fitting sourcing and consultancy to bring the Meat Bros look and workflow to your premises.

Equipment purchases and shop-fitting works are scoped for your site. Fee calculation details and payment schedules are set out in the franchise agreement.

[START YOUR FRANCHISE ENQUIRY ONLINE >](#)

**10 DAYS**STAFF TRAINING
INCLUDED IN YOUR FEE

YOUR TEAM. OUR SMOKE MASTER.

TRAIN WITH THE MAN HIMSELF.

TIBERIUS TUDOR

Your £25,000 franchise fee includes 10 days of staff training and opening support from Tiberius Tudor himself. Prepare your team for the Meat Bros experience with our smoke master by your side.

HIS CRAFT. HIS FOLLOWING. YOUR LAUNCH.

Tiberius brings an established social following alongside his smokehouse expertise, offering an opportunity to introduce your new opening to a wider audience and build early brand awareness.

[LET'S TALK ABOUT YOUR LAUNCH >](#)[EXPLORE TIBERIUS ON INSTAGRAM >](#)