

Welcome to

HANG FIRE

SOUTHERN KITCHEN



Winners of Observer Food
Monthly's 'Best Restuarant'
Award

Our meat manifesto...

We take responsible animal husbandry seriously, such as promoting free range and quality welfare environments. We only source meat from like minded producers who share these principles.

How we cook...

Everything on our menu is scratch made right here; from our sauces to sausage to burgers and of course, our award-winning barbecue. Sure, this takes extra effort, but it's the thing that makes Hang Fire special -

Good, Honest, Southern Cooking



Please speak to a member of staff if you'd like to know more about our ingredients or have a specific food allergy.

Gluten Free versions of many of our dishes are available.

Please ask your server for more details.

APPETISERS

SHRIMP 'N' GRITS £6.00

We import the finest South Carolina Stoneground grits (white maize). We add cheddar, cream and top with a rich bacon and shrimp Creole sauce. A decadent and delicious.

PIGGYBACKS £4.75

Puffed up pork chicharrons with 18hr smoked pork shoulder and Pico de Gallo salsa

HUSH PUPPIES (v) £4.75

Sweetcorn, cheddar and onion savoury cornbread donuts with Fry Sauce

FRICKLES (v)..... £4.65

A pile of Creole battered dill pickle chips with Fry Sauce

FRIED OKRA (v)..... £4.65

The perfect bar snack. Crunchy cornmeal fried okra served with Louisiana Remoulade dipping sauce

SMOKED WINGS £6.75

We LOVE Wings! We smoke our wings for 3hrs and serve with the following home made sauces to perfectly pair with their smoky flavour:

CREOLE ALFREDO *Celebrating the fusion of American Italian cooking. The rich Alfredo sauce, made with cream, garlic and fresh Parmesan is a perfect match for these Creole seasoned wings.*

BUFFALO WINGS *If you love spicy wings where heat and flavour are equals, then you'll love this classic flavour*

KOREAN BBQ *Sticky, sweet and frankly, delicious. With toasted sesame seeds, spring onion and candied chilli*

KANSAS CITY CLASSIC *Coated in our signature house made BBQ sauce. Smokey and delicious.*

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SOUTHERN STAPLES

'SOUTH YOUR MOUTH' SOUL FOOD FAVOURITES

CREOLE FILÉ GUMBO* CUP £7 BOWL £15

This slow-cooked, rich stew is a true classic eaten daily all over Louisiana State. We make it authentically with okra, jumbo shrimp, our own smoked Louisiana Sausage (Andouille) and ground Sassafrass leaves (Filé). Served over seasoned rice. Bowl is served with 'slaw and salad. To love New Orleans is to fall in love with Filé Gumbo!

** Pescetarian version with jumbo shrimp only*

** Vegetarian version with Creole battered eggplant*

** Vegan version with Creole battered eggplant and Pico de Gallo Salsa instead of 'slaw*

NASHVILLE-STYLE CHICKEN & WAFFLES £15

We marinate our boneless chicken thighs for 24hrs before dunking in seasoned flour and panko and fry until golden and crunchy. Served on warm waffles with whipped butter and a jug of warm maple syrup. Choose regular or hot (tossed in our buffalo sauce).

VEGETARIAN 'CHICKEN' & WAFFLES £15

We make our own Seitan dough and dunk in seasoned flour and panko and fry until golden and crunchy. Served on warm waffles with whipped butter and a jug of warm maple syrup. Choose regular or hot (tossed in our buffalo sauce).

VEGAN PICKIN' PLATE £15

A delicious plate of crunchy Creole okra with a pot of pico de gallo salsa, house salad with house pickles. Served with a pile of seasoned sweet potato or regular fries

KIDS

SMALL MEALS FOR BAR-B-CUTIES, £9

Ideal for kids aged 8 or under. Meals served with fries and 'slaw plus a choice of soft drink and a scoop of vanilla ice cream for dessert. Choose from:

RIBS / BRISKET ON TEXAS TOAST / BBQ WINGS / BURGER / CHEESEBURGER / HALLOUMI BURGER (V)

BARBECUE

OUR AWARD-WINNING, WOOD SMOKED, SLOW & LOW BARBECUE

CHOOSE YOUR OWN BBQ MEATS

Served with seasoned fries, 'slaw and pickles

CHOOSE 2 MEATS £19

CHOOSE 3 MEATS £25

★ 8hr Smoked Brisket on Texas Toast

★ 7hr Smoked St Louis Spare Ribs (2 bones)

★ 18hr Smoked Pulled Pork Shoulder

★ 3hr Smoked House made Texas sausage

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BARBECUE PLATES

Served with seasoned fries, 'slaw and pickles

ALL RIBS £19

Half a rack of our meaty St Louis Spare Ribs and finished with our Memphis rib shake.

BRISKET & BURNT ENDS £19

Brisket with tender hunks of Burnt Ends. Served on Texas Toast with our smoked Au Jus gravy.

YARD BIRD £16

3hr smoked, 1/2 a chicken with Alabama White BBQ sauce on the side.

EXTRA SIDES

PASTRAMI HASH £4.75

House cured and smoked Pastrami and potato hash, with crispy onions piled on top

MAC 'N' CHEESE (v) £4.50

As it should be; creamy and delicious with a light crumb topping

BRISKET PIT BEANS £4.25

A slow and low side dish favourite made with smoked, chopped brisket

SWEET POTATO FRIES (v) £3.50

Switch regular fries for sweets for an extra £2.50

HOUSE SALAD (v)..... £3.50

Lettuce, tomatoes, red onion, sweet pickles

CORNBREAD MUFFIN (v) £2.00

A firm bread made with cornmeal, cheddar and spring onion. Great for dipping

HOUSE SLAW (v) £3.00

HOUSE SWEET PICKLES (v)..... £2.50

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PARRILLA GRILL

WALES' FIRST CUSTOM BUILT, WOOD FUELLED, ASADO GRILL

PICANHA STEAK £21

The steak that packs a punchy flavour. 300gm, dry-aged, flame grilled over beech and oak wood.

Best served medium rare, with decadent bone marrow butter and Chimmichurri on the side.

Served with fries, 'slaw and salad garnish or choose a large house salad and 'slaw

THE HANG FIRE BURGER ★ £15

One of few places in the UK that make our 1/2lb all beef patties in house, using prime chuck,

brisket and onglet steak. Flame grilled over beech and oak wood and served with our fry sauce

in a toasted Pettigrew Bakery demi-brioche sesame bun. Served with fries and 'slaw

Add SMOKED BRISKET £3.50

Add 21HR SMOKED PORK SHOULDER £2.50

Add HOUSE SMOKED SAUSAGE £2

Add MAPLE GLAZED STREAKY BACON £2

Add AMERICAN CHEESE £1.50

HANG FIRE CHICKEN BURGER ★ £15

Chicken breast dunked in seasoned flour and Panko crumb for an extra crispy crunch.

Finished with Alabama White BBQ Sauce and a dash of hot sauce served in a toasted

Pettigrew Bakery demi-brioche sesame bun. Served with fries and 'slaw.

Add MAPLE GLAZED STREAKY BACON £2

Add AMERICAN CHEESE £1.50

HALLOUMI BURGER ★ (V) £15

Salty, squeaky, grilled slab of halloumi cheese, with our southern style fry sauce.

Served in a Pettigrew Bakery demi-brioche sesame bun with fries and 'slaw.

★ *Please let us know if you'd like 'The Works' on any burger -*

Lettuce, tomato, red onion and house pickles at no extra cost

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EXTRAS

GO ON, TREAT YOURSELF (THEY'RE GREAT FOR SHARING TOO!)

PASTRAMI HASH £4.75

House cured and smoked Pastrami and potato hash with a pile of crispy onions on top

MAC 'N' CHEESE (V) £4.50

As it should be; creamy, delicious and comforting with a light crumb topping

BRISKET PIT BEANS £4.25

A slow and low side dish favourite made with smoked, chopped brisket

CORNBREAD MUFFIN (V) £2.00

A firm, savoury bread made with cornmeal, cheddar and spring onion. Great for dipping

HOUSE SALAD (V) £3.50

Lettuce, tomato, red onion, pickles, light dressing

SWEET POTATO FRIES (V) £3.50

HOUSE SLAW (V) £3.00

HOUSE SWEET PICKLES (V) £2.50

DESSERT

ASK US ABOUT TODAY'S HOME MADE DESSERTS

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HANG FIRE SOUTHERN KITCHEN

— BARRY —