

DINNER MENU

APPETISERS

SHRIMP 'N' GRITS (GF) £5.25

We import the finest South Carolina Stoneground grits (ground white corn) add cheddar, cream, jumbo shrimp with a Creole butter and bacon sauce. Decadent and delicious!

PIGGYBACKS (GF) £4.50

Puffed pork crackling with 21hr smoked pork shoulder and Pico de Gallo salsa

HUSH PUPPIES (V)..... £4.15

Sweetcorn, cheddar and onion savoury donuts with Fry Sauce

FRICKLES (V)..... £4.15

A pile of Creole battered dill pickle chips with Fry Sauce

FRIED OKRA (GF/V)..... £4.15

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

SMOKED WINGS £6.50

We LOVE Wings! We smoke our free-range wings for 4hrs and serve with the following home made sauces to perfectly pair with their smokey flavour:

LEMON AIOLI (GF) *Zesty, smokey garlic aioli, spring onions and fresh coriander over extra crunch coated wings*

BUFFALO WINGS (GF) *If you love your hot wings where heat and flavour are equals, then you'll love these*

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

KANSAS CITY CLASSIC (GF) *Coated in our signature house BBQ sauce*

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SOUTHERN STAPLES 'SOUTH YOUR MOUTH' SOUL FOOD FAVOURITES

CREOLE FILÉ GUMBO* CUP £5 BOWL £13

This delicious, slow-cooked stew is a true classic, and 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 Gumbo!

** Pescetarian version with jumbo shrimp only*

** Vegetarian version with Creole battered eggplant*

NASHVILLE-STYLE CHICKEN & WAFFLES £14

We marinate our free-range, boneless chicken thighs for 24hrs before dunking in seasoned flour and frying until golden and crunchy. Served on warm waffles with whipped butter and maple syrup. Choose regular or hot (tossed in our buffalo butter sauce).

CREOLE EGGPLANT PARMIGIANA (V) £13

From N'Orleans' forgotten 'Little Sicily'. Crispy, southern fried aubergine slices, stacked with cheddar and a Louisiana-style Marinara sauce. Served with either sweet potato fries or house fries and a house salad garnish

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KIDS SMALL MEALS FOR BAR-B-CUTIES, £8

Served with fries, 'slaw plus a choice of soft drink and a scoop of vanilla ice cream for dessert. Choose from:

**ST LOUIS RIB(GF) / BRISKET WITH TEXAS TOAST / BURGER / CHEESEBURGER /
WINGS(GF) / HALLOUMI BURGER (V)**

DINNER MENU

BARBECUE

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

CHOOSE YOUR MEATS

CHOOSE 2 MEATS & 2 SIDES £18

CHOOSE 3 MEATS & 2 SIDES £23

12hr Smoked Brisket on Texas Toast

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

21hr Smoked Pulled Pork Shoulder (GF)

4hr Smoked House made Texas sausage (GF)

BARBECUE PLATES

ALL RIBS (GF)..... £18

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

CHOOSE 2 SIDE DISHES

BRISKET & BURNT ENDS £18

350gms of Brisket and Burnt Ends. Served on Texas Toast with our smoked Au Jus gravy.

CHOOSE 2 SIDE DISHES

YARD BIRD (GF)..... £15

4hr smoked, 1/2 a chicken with Alabama White BBQ sauce on the side.

CHOOSE 2 SIDE DISHES

CHOOSE YOUR SIDE DISHES

★ *Seasoned fries* (GF/V)

★ *House 'slaw and sweet pickles* (GF/V)

★ *Brisket Pit Beans* (GF)

Loaded with smoked brisket

★ *Cheddar & Onion Cornbread Muffin* (V)

A dipping bread - goes best with our Brisket Pit Beans

★ *House salad* (GF/V)

Lettuce, tomatoes, red onion, pickles, light dressing

★ *Hoppin' John* (GF)

Tennessee version of rice and peas; seasoned rice made with smoked chicken stock and black eyed beans

**GO BUCK WILD AND CHECK OUT
OUR SUPER TASTY 'EXTRAS'**

DINNER MENU

PARRILLA GRILL

WALES' FIRST CUSTOM BUILT, WOOD FUELLED, ASADO GRILL

PICANHA STEAK (GF) £19

The steak that beats fillet for flavour. 10oz, dry-aged, chargrilled over beech and oak wood. Best served medium rare, with decadent bone marrow butter and Argentinian Chimmichurri on the side. Served with fries, 'slaw and salad garnish or choose a large house salad and 'slaw

HANG FIRE BURGER ★ £14

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 and served with our fry sauce in a Pettigrew Bakery demi-brioche sesame bun with fries and 'slaw

Add SMOKED BRISKET (GF) £2.25

Add HOUSE SMOKED SAUSAGE (GF) £2.25

Add 21HR SMOKED PORK SHOULDER (GF) £2.25

Add MAPLE GLAZED STREAKY BACON (GF) £2

Add AMERICAN CHEESE (GF) £1.50

HANG FIRE CHICKEN BURGER ★ £14

Free-range chicken breast dunked in seasoned flour and Panko crumb for an extra crispy crunch. With Alabama White BBQ Sauce and a dash of hot sauce, in a Pettigrew Bakery demi-brioche sesame bun with fries and 'slaw.

Add MAPLE GLAZED STREAKY BACON (GF)..... £2

Add AMERICAN CHEESE (GF)..... £1.50

HALLOUMI BURGER ★ (V) £13

Salty, squeaky halloumi, with our southern style mayo. Served in a Pettigrew Bakery demi-brioche sesame bun with fries and 'slaw.

★ *Please ask if you'd like 'The Works' on any of our burgers -*

Lettuce, tomato, 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	£4.50
<i>House smoked Pastrami, potato hash and a pile of crispy onions on top</i>	
MAC 'N' CHEESE (V)	£4.25
<i>As it should be; creamy, delicious and comforting with a light crumb topping</i>	
BRISKET PIT BEANS (GF)	£4.00
<i>A slow and low side dish favourite made with heaps of smoked, chopped brisket</i>	
HOPPIN' JOHN (GF)	£3.75
<i>Tennessee version of rice and beans made with smoked chicken stock</i>	
HOUSE SALAD (GF/V)	£3.50
<i>Lettuce, tomato, red onion, pickles, light dressing</i>	
SWEET POTATO FRIES (GF/V)	£3.25
HOUSE SLAW (GF/V)	£2.00
HOUSE SWEET PICKLES (GF/V)	£1.50

DESSERT

CHOCOLATE BROWNIE	£4.50
<i>Baked daily and finished with smoked sea salt. With Vanilla ice cream and caramel sauce</i>	
S'MORES	£4.50
<i>Our take on an American camp fire classic. Home baked cookies, milk chocolate, and marshmallows. Goopy and delicious!</i>	

ASK ABOUT OUR DAILY DESSERT SPECIALS

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