

HANG FIRE

SOUTHERN KITCHEN



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 table sauces to sausage and burgers and of course, our award-winning barbecue. Sure, this takes extra effort, but it's one of the things 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



APPETISERS

LOUISIANA BOUDIN Pronounced 'Boo-dan'. We switch up this traditional, hand shredded, pork and Cajun rice sausage by instead coating this tasty combination in crispy Panko crumb and fry to a light crunch. Served with a classic Louisiana Remoulade dip **£4.75**

PIGGYBACKS Pork crackling topped with 21hr smoked pork shoulder and Pico de Gallo salsa **£4.25**

HUSH PUPPIES Sweetcorn, cheddar and onion savoury donuts with Fry Sauce (v) **£4.15**

FRICKLES Creole battered dill pickle chips with Fry Sauce (v) **£4.15**

SMOKED WINGS **£6.50**

We LOVE Wings! We smoke our chicken wings for 4hrs and serve with the following sauces, that we make in-house, to perfectly pair with their wood smoke flavour:

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

LIME MAPLE A sweet, zesty combination with a little kick, for those who like their wings to tick all the boxes (gf)

KOREAN BBQ Sticky, sweet and frankly, delicious! With toasted sesame seeds, spring onion and candied chillies

KANSAS CITY CLASSIC Coated in our signature BBQ sauce - our most popular wings (gf)

HOUSE SPECIALS

'SOUTH YOUR MOUTH' SOUL FOOD FAVOURITES

CREOLE FILÉ GUMBO* **£13**

This delicious, slow and low stew is a true classic and eaten all over Louisiana. We make it authentically with jumbo shrimp, our own smoked Louisiana Sausage (Andouille) and ground Sassafras leaves (Filé). Served over rice with a side salad and pot of 'slaw. To love New Orleans is to fall in love with Filé Gumbo.

**Pescetarian version with jumbo shrimp £13 / vegetarian version with crispy aubergine available also £12*

SMOKED CHICKEN & WAFFLES **£14**

This is the only place outside of Tennessee you'll find wood-smoked, boneless chicken wrapped in Old Bay seasoned Panko Crumb with warm waffles and maple syrup on the side. Served with either sweet potato or house seasoned fries and 'slaw. A classic American staple for those who love things sweet and savoury.

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 or house seasoned fries, 'slaw and salad garnish.

BARBECUE

OUR AWARD-WINNING, HICKORY SMOKED SLOW & LOW BARBECUE

Served with house fries, 'slaw and pickles

ST LOUIS SPARE RIBS *Memphis Style* £17
*8hr smoked then chargrilled, meaty, free-range
pork ribs (gf)*

BRISKET & BURNT ENDS £17
*12hr smoked, served on Texas Toast. Burnt Ends are
twice smoked, tender, hunks of brisket known in the
BBQ world as the 'Gold Nuggets'*

YARD BIRD..... half £14
*4hr smoked, succulent chicken with Alabama White
BBQ sauce. With fries, 'slaw and a salad garnish (gf)*

PIT BOSS PLATE £18
*Brisket, Texas Toast, St Louis Ribs, Carolina-style
pulled pork and an extra side of pit beans*

BIG PIT PLATE *For 2 to share* £39
*Brisket, Texas Toast, St Louis Ribs, House made
spicy smoked sausage, Carolina-style pulled pork
with extra sides of cornbread and pit beans*

PLEASE NOTE: Non gluten free/ceoliac: Texas Toast,
Cornbread, Pickles, Carolina-style Pulled Pork

PARRILLA GRILL

WALES' FIRST CUSTOM BUILT ARGENTINIAN ASADO GRILL

BRAZILIAN PICANHA STEAK £18.75
*The new steak that beats sirloin and fillet for flavour.
10oz best served medium rare, with decadent bone
marrow butter and Argentinian Chimmichurri on the
side. With fries, 'slaw and a salad garnish (gf)*

HALLOUMI BURGER (v) £12
*Salty, squeaky grilled halloumi, with our southern style
mayo. Served in a Pettigrew Bakery demi-brioche sesame
bun with fries and 'slaw.*

ULTIMATE CHICKEN BURGER £12
*Buttermilk dipped, crispy chicken fillet with White BBQ
Sauce, and a dash of hot sauce. Served in a Pettigrew
Bakery demi-brioche sesame bun with fries and 'slaw.
Please ask if you'd like 'The Works' - lettuce, tomato,
onion, house pickles (at no extra cost)*

ADD CHEESE ... £1 ADD BACON ... £1.50

HOUSE BURGER £13
*Made here daily. 7oz chuck and hangar steak beef
patty, with burger fry sauce in a Pettigrew Bakery
demi-brioche sesame bun with fries and 'slaw*
Add **SMOKED BRISKET** £2.25
Add **SMOKED SPICY SAUSAGE LINK**..... £2.25
Add **21HR SMOKED PULLED PORK** £2
Add **BACK BACON** £1.50
Add **CHEDDAR CHEESE** £1

★ Please ask if you'd like 'The Works' on any of our
burgers - lettuce, tomato, red onion and pickles
(at no extra cost)

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EXTRAS PIMP UP YOUR PLATE, ADD SOME OF THESE:

PASTRAMI HASH *House cured, smoked Pastrami Hash (gf)* £4.50
MAC 'N' CHEESE *As it should be, creamy and delicious (v)* £4.25
BBQ PIT BEANS *A slow and low side dish favourite (gf)* £3.50
SWEET POTATO FRIES *Herb seasoned (v) (gf)* £3.50
HOUSE SALAD *Lettuce, tomato, red onion, pickles (v)* £3.00

DESSERT

PLEASE ASK ABOUT TODAY'S SELECTION