

APPETISERS

SHRIMP 'N' GRITS £6.00

We import the finest South Carolina Stoneground Grits (white maize) cook until tender then add cheddar and cream. We top with a bacon and shrimp Creole sauce. Decadent and delicious, a true Southern classic.

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

Crunchy cornmeal fried okra bites 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:

MAPLE BOURBON BACON PECAN *We make a Maple syrup infused, bacon BBQ sauce and finish with a hint of bourbon. We then dip the wings in crushed Pecans and bacon bits for a tasty crunch.*

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

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

KANSAS CITY CLASSIC *Coated in our signature Hang Fire BBQ sauce. Smoky and delicious.*

Gluten Free versions of many of our dishes are available.

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

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 Sassafras leaves (Filé). Served traditionally; with a bowl of seasoned rice and a bottle of Tabasco on the side. To love New Orleans is to fall in love with Filé Gumbo!

** Pescetarian version available with shrimp only*

** Vegan version available with Crispy Creole Aubergine Bites (VE)*

NASHVILLE-STYLE CHICKEN & WAFFLES £15

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

VEGETARIAN SOUTHERN STYLE SEI-TAN & WAFFLES (V)..... £15

We make our own, special recipe, Southern style Sei-tan dough and dunk in panko crumb and fry until golden and crunchy. Served on warm waffles with whipped butter and a jug of warm maple syrup. Choose regular or hot (dipped in our buffalo sauce)

VEGAN CORN CAKES (VE)..... £15

Delicious sweetcorn and courgette patties, fried until crispy, served with our own vegan Ranch-style Dressing. Served with house salad and choose either 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)

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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

★ *9hr 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 Jús gravy.

YARD BIRD £16

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

EXTRA SIDES

Treat yourself to tasty side dishes to accompany any dish on our menu

PASTRAMI HASH £4.75

Smoked Pastrami and pan-fried potato hash, topped with smoked paprika crispy onions

MAC 'N' CHEESE (V) £4.50

As it should be; home made, creamy and delicious with a light, toasted crumb topping

BRISKET PIT BEANS £4.25

A slow and low side dish favourite made with hunks of 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, 28 day dry-aged, flame grilled over wood.
Best served medium rare or medium, 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 our own blend
of prime chuck, brisket and onglet steak. Flame grilled over wood and served with our fry sauce
in a toasted Pettigrew Bakery demi-brioche sesame bun. Served with seasoned fries and 'slaw*

Add SMOKED BRISKET £3.50

Add SMOKED PORK SHOULDER £2.50

Add HOUSE SMOKED SAUSAGE £2

Add MAPLE GLAZED STREAKY BACON £2

Add AMERICAN CHEESE £1.50

SOUTHERN FRIED 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 seasoned 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
toasyed Pettigrew Bakery demi-brioche sesame bun with seasoned 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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