

# HANG FIRE

SOUTHERN KITCHEN



Welcome to our first, permanent restaurant - a long way from our street food and pop-ups right? We hope you have a great time with us here and enjoy our new, deep south-inspired menu

All our meat is free range and everything here is prepared fresh to order. So kick back, relax and make like you're at Wales' answer to the 'Big Easy'

## APPETISERS

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| <b>SMOKED WINGS</b> Choose Louisiana Hot or Kansas City BBQ (gf) .....                            | £6.50 |
| <b>RIBLETS</b> Little smoked rib tips from the top of our free range babybacks (gf) .....         | £6.25 |
| <b>LIL' CHEEKY PIES</b> 3 Smoked brisket and ox cheeks mini pies with brisket Au Jus gravy .....  | £4.50 |
| <b>BLACK EYE PEA FRITTERS</b> 3 deep fried Black Eye Pea Fritters with Chipotle Ketchup (v) ..... | £4    |
| <b>CRACKLIN'</b> 12hr smoked, puffed pork crackling with a zesty white bean dip (gf) .....        | £4    |
| <b>FRICKLES</b> Creole battered dill pickle chips with fry sauce (v) .....                        | £4    |

## HOUSE SPECIALS

'SOUTH YOUR MOUTH' SOUL FOOD FAVOURITES

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| <b>CREOLE FILÉ GUMBO*</b> ..... | £12.50 |
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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 with a side of seasoned rice. To love New Orleans is to fall in love with Filé Gumbo.

*\*Pescetarian version with jumbo shrimp and vegetarian versions available also*

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| <b>SMOKED CHICKEN &amp; WAFFLES</b> ..... | £14 |
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Hang Fire is the only place you'll find wood-smoked chicken in a crunchy coating with freshly made waffle thins. Served on the bone, 'Deep South style' with a jug of black 'n' white pepper gravy and sweet potato fries. A true taste of the deep south.

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| <b>CREOLE EGGPLANT PARMIGIANA</b> (v) ..... | £13 |
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From N'Orleans' forgotten 'Little Sicily'. Crispy, southern fried aubergine stack layered with Monterey Jack cheese and Louisiana-style Marinara sauce. Served with house fries, 'slaw, sweet pickles and salad garnish.

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# PARILLA GRILL

WALES' FIRST CUSTOM BUILT, WOOD FIRED, SOUTH AMERICAN-STYLE GRILL

## FLAT IRON STEAK ..... £17

*The new steak that beats sirloin for flavour.  
10oz, dry aged, grilled over oak wood. Best served  
medium rare, with bone marrow butter and delicious  
Argentinian Chimmichurri on the side. Served with  
fries and 'slaw or house salad (gf)*

## YARD BIRD..... half £13

*4hr smoked super juicy chicken with Alabama White BBQ  
sauce. Served with fries and 'slaw or house salad (gf)*

## HOUSE BURGER ..... £12

*Made daily. 7oz house blend beef patty, best grilled  
medium, with burger fry sauce in a hand made brioche  
bun. Choose either fries or house salad and 'slaw (gf)*

Add SMOKED BRISKET..... £2.25

Add SMOKED HOUSE SAUSAGE..... £2.25

Add CAROLINA-STYLE PULLED PORK ..... £2

Add HOUSE CURED BACK BACON ..... £2

Add MONTERAY JACK CHEESE ..... £1

★ Please ask if you'd like 'The Works' which is  
lettuce, tomato, onion and pickles (at no extra cost)

## SMOKED

OUR AWARD WINNING, HICKORY SMOKED SLOW & LOW BARBECUE

*Served with house fries, 'slaw and pickles - all gluten free aside from our Texas Toast and Cornbread*

## ST LOUIS SPARE RIBS *Memphis Style* ..... £17

*Half rack, 8hr smoked then chargrilled meaty,  
free range pork ribs*

## BRISKET & BURNT ENDS ..... £17

*12hr smoked served on Texas Toast. Burnt Ends are  
twice smoked, tender, hunks of brisket know in the  
BBQ world as the 'Gold Nuggets'*

## PIT BOSS PLATE ..... £17

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

## BIG PIT PLATE *For 2 to share* ..... £36

*Brisket, Texas Toast, St Louis Ribs, Andouille  
Sausage, Carolina-style pulled pork with an extra  
side of warm cornbread and pit beans*

## EXTRAS

PIMP UP YOUR PLATE, ADD SOME OF THESE:

WELSH M&C *Proper Mac 'n' Cheese with sauteéd leeks (v)* £4.25

CAROLINA STYLE PORK *Our 21hr smoked pulled pork (gf)* £4.00

SWEET POTATO FRIES (v) £3.50

BBQ PIT BEANS *A slow and low side dish favourite (gf)* £3.50

HOUSE SALAD *lettuce, tomato, red onion, pickles (v)* £3.00

TEXAS TOAST *Artisan bread with herb garlic butter (v)* £2.00

EXTRA PICKLES *Our own mix of sweet pickles (v)(gf)* £1.75

## KIDS

SMALL MEALS FOR BAR-B-CUTIES, £7.50

*Served with fries, 'slaw plus a Coke or lemonade.  
And a scoop of vanilla ice cream for dessert.*

*Choose from:*

ST LOUIS RIBS - BRISKET - PULLED PORK -

CHEESEBURGER - WINGS - GRILLED HALLOUMI (v)

## DESSERT

PLEASE ASK ABOUT OUR DAILY SELECTION



### **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.*

*Please ask us if you'd like to know more, we love to chat about our hard working suppliers.*

### **How we cook...**

*Everything on our menu is scratch made; from our sauces and sausage to bacon and, of course, our barbecue. Sure, it takes time and extra effort, but it's one of the things that makes Hang Fire special - good, honest, Southern cooking.*

***Bon apétité!***

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