

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

Everything here is prepared fresh to order. So kick back, relax and make like you're at Wales' answer to the 'Big Easy'

APPETISERS

SMOKED WINGS Louisiana Hot or Kansas City BBQ (gf)	£6.50
FRICKLES Breaded dill pickle chips with Cajun fry sauce (v)	£3.50
CRACKLINS' Crispy, barbecued seasoned, cracklins from our free range pork (gf)	£3.50
RIBLETS Tender, little smoked rib tips from the top of our babybacks (gf)	£5
LIL' SMOKEY JOES Pit Beans and cheddar in light crispy pastry (v)	£4

HOUSE SPECIALS

'SOUTH YOUR MOUTH' SOUL FOOD FAVOURITES

CREOLE FILÉ GUMBO*	£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 rice. To love New Orleans is to fall in love with Gumbo. *Pescetarian with jumbo shrimp only *Vegetarian version available

SMOKED CHICKEN & WAFFLES	£13
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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 'Deep South style' (with a jug of black 'n' white pepper gravy) and sweet potato fries. You haven't truly experienced southern cuisine unless you've eaten this dish!

CREOLE EGGPLANT PARMIGIANA (v)	£12.50
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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.

PARILLA GRILL

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

FLAT IRON STEAK £14

The steak that beats sirloin for tenderness and flavour. 9oz, dry aged, Grilled on oak wood. Best served med rare to medium, with some delicious Argentinian chimmichurri, fries and salad garnish on the side (gf)

YARD BIRD..... half £12

4hr smoked then flame grilled super juicy chicken with Alabama White BBQ sauce, fries and salad garnish on the side (gf)

BUILD YOUR BURGER £10

A 7oz house blend beef patty, best grilled medium, with burger fry sauce in a hand made brioche bun, served with fries and 'slaw

Add SMOKED BRISKET..... £2

Add CAROLINA-STYLE PULLED PORK £2

Add HOUSE SMOKED SAUSAGE £2

Add HOUSE CURED BACK BACON £1.50

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* £15

Half rack, 8hr smoked, meaty pork ribs

BRISKET & BURNT ENDS £14

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

PIT BOSS PLATE £16.50

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

BIG PIT PLATE *For 2 to share* £34

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

CAROLINA STYLE PORK *Our 21hr smoked pulled pork (gf)* £4

SWEET POTATO FRIES (v) £3.50

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

WARM CORNBREAD *with smoked paprika butter (v)* £2

HOUSE SALAD *lettuce, tomato, red onion, pickles (v)* £2.50

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

DESSERT

BANANA PUDDING *The BBQ pudding of the South. Bananas, custard, vanilla cream and a cruncy biscuit dipper* £3.50

KEY LIME PIE *Light and refreshing. Crushed vanilla and ginger biscuit base with creamy lime pudding* £4.25

CLASSIC BROWNIE *Warm chocolate brownie served with vanilla ice cream* £4

KIDS

SMALL MEALS FOR BAR-B-CUTIES, £7

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 -

CHEESE BURGER - WINGS - HALLOUMI KEBAB (v)



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