

# HANG FIRE

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## SOUTHERN KITCHEN

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### **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

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<b>LOUISIANA BOUDIN</b> <i>Pronounced 'Boo-dan'. We switch up this classic Louisiana shredded pork and Cajun rice sausage by instead coating this tasty mix in crispy Panko and fry to a light crunch. Served with a traditional Louisiana Remoulade dip</i> .....	£4.50
<b>PIGGYBACKS</b> <i>Pork crackling topped with 21hr smoked pork shoulder and Pico de Gallo salsa (gf)</i> .....	£4.25
<b>HUSH PUPPIES</b> <i>Sweetcorn, cheddar and onion savoury donuts with Fry Sauce (v)</i> .....	£4.15
<b>FRICKLES</b> <i>Creole battered dill pickle chips with Fry Sauce (v)</i> .....	£4.15

<b>SMOKED WINGS</b> (gf) .....	£6.50
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*We LOVE Wings! We smoke our free-range wings for 4hrs and serve with the following sauces, that we make in-house, to pair perfectly with their wood smoke flavour:*

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

**LIME & MAPLE** *Zesty, lightly sweet, with a lil' kick - Wings that tick all the boxes*

**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 house wings*

## HOUSE SPECIALS

'SOUTH YOUR MOUTH' SOUL FOOD FAVOURITES

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<b>CREOLE FILÉ GUMBO*</b> .....	£13
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*This delicious, slow-cooked dish 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 rice with a salad and 'slaw garnish. To love New Orleans is to fall in love with Gumbo!*

*\*Pescetarian version with jumbo shrimp only / Vegetarian version with Creole battered eggplant*

<b>SMOKED CHICKEN &amp; WAFFLES</b> .....	£14
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*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.*

<b>CREOLE EGGPLANT PARMIGIANA</b> (v) .....	£13
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*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 - all gluten free aside from our Texas Toast and Cornbread*

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

**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'*

**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, Andouille Sausage, Carolina-style pulled pork with extra sides of warm cornbread and pit beans*

## PARRILLA GRILL

WALES' FIRST CUSTOM BUILT, WOOD FIRED, ASADO GRILL

**BRAZILIAN PICANHA STEAK** ..... £18  
*The new steak that beats fillet for flavour. 10oz, chargrilled over beech and oak wood. Best served medium rare, with decadent bone marrow butter and Argentinian Chimmichurri on the side. With fries, 'slaw or a house salad (gf)*

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

**HOUSE BURGER** ..... £12  
*Made here daily. 7oz house blend beef patty, with burger fry sauce in a hand made brioche bun. Choose either fries and 'slaw or house salad*

Add **SMOKED BRISKET** ..... £2.25

Add **ANDOUILLE SAUSAGE LINK**..... £2.25

Add **21HR SMOKED PULLED PORK** ..... £2

Add **BACK BACON** ..... £2

Add **CHEDDAR CHEESE** ..... £1

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

## 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

**SWEET POTATO FRIES** *Herb seasoned (v) (gf)* £3.50

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

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

## 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. (gf)*

*Choose from:*

**ST LOUIS RIBS - BRISKET - PULLED PORK -**

**BURGER/CHEESEBURGER - WINGS -**

**GRILLED HALLOUMI (v)**

## DESSERT

PLEASE ASK ABOUT TODAY'S SELECTION