



APPETISERS

- PIGGYBACKS** *Pork crackling topped with 21hr smoked pork shoulder and Pico de Gallo salsa (gf)* £4.25
- LOUISIANA BOUDIN** *Super tasty Cajun rice, free-range pork rolled in a crispy crumb served with Remoulade.....* £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)* £4.10

SMOKED WINGS (gf) £6.50

We LOVE Wings! We smoke our free-range 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 heart hot wings where heat and flavour are equals, then you'll love these*

ALABAMA WHITE BBQ *A mayo based sauce with a hint of lemon - amazing with smoked chicken*

KOREAN BBQ *Sticky, sweet and frankly, delicious. Garnished with toasted sesame seeds and spring onion*

KANSAS CITY CLASSIC *Coated in our signature BBQ sauce - our most popular wings*

HOUSE SPECIALS

'SOUTH YOUR MOUTH' SOUL FOOD FAVOURITES

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 - all gluten free aside from our Texas Toast and Cornbread

ST LOUIS SPARE RIBS *Memphis Style* £17
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 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

PARILLA GRILL

WALES' FIRST CUSTOM BUILT, WOOD FIRED, ASADO GRILL

BRAZILIAN PICANHA STEAK £18
The new steak that beats sirloin and 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 **HOUSE SMOKED SAUSAGE** £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

BURNT ENDS *Twice smoked, BBQ glazed hunks of brisket (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 -

CHEESEBURGER - WINGS - GRILLED HALLOUMI (v)

DESSERT

PLEASE ASK ABOUT TODAY'S SELECTION