

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 BUFFALO WINGS Louisiana Hot or Kansas City BBQ (gf)..... **Reg, serves 1-2****Med, serves 3-4**

HUSH PUPPIES Cheddar, spring onion, sweetcorn, cornbread fried bites (v)

FRICKLES Breaded dill pickles with Cajun fry sauce (v)

★ **APPETISER SHARER** A taster of all the above with Creole Corn

DUCKSTRAMI PANCAKES

Smoked duck breast, pastrami style, with sweet vinegar 'slaw, Chow Chow relish on warm, spring onion pancakes

LIL' BEAN PIES Pit Beans and smoked cheddar mini pies (v)

LIL' MEAT PIES Smoked, beer-braised oxtail mini pies

HOUSE SPECIALS

'SOUTH YOUR MOUTH' SOUL FOOD SPECIALS

SMOKED CHICKEN & WAFFLES

Hang Fire is the only place you'll find wood-smoked chicken in a crisp, southern fried coating with freshly made, herby waffles. Served 'Original Penn State style' (with a jug of warm A grade Maple Syrup) or 'Deep South style' (with a jug of black 'n' white pepper gravy). You haven't truly tried american cuisine unless you've eaten this dish.

CREOLE EGGPLANT PARMIGIANA (v)

From N'Orleans' 'Little Sicily'. Crispy, southern fried, aubergine stack layered with Monteray Jack cheese and Louisiana-style Marinara sauce. Served with Maque Choux (Creole Corn), house fries and a salad garnish.

CREOLE FILÉ GUMBO*

This delicious, slow and low stew is true classic and eaten all over Louisiana. We make it authentically with jumbo shrimp, our own smoked Louisiana Sausage (Andouille) smoked chicken and ground Sassafras leaves. To love New Orleans is to fall in love with Gumbo. *Pescetarian version available with jumbo shrimp only

'CHICKEN' FRIED STEAK & WAFFLES

We were hooked on these in Texas. Take a lean, tender Chuck steak, dip in buttermilk, bread in a crispy crumb (just like you would with southern fried chicken) and skillet fry until golden. Add a jug of black 'n' white pepper gravy, fresh baked, savoury waffles, corn and you have yourself a true taste of the Lone Star State.

PARILLA GRILL

WALES' FIRST CUSTOM BUILT SOUTH AMERICAN-STYLE GRILL

All served with house fries or house salad and 'slaw

FLAT IRON STEAK

The steak that beats sirloin for tenderness and flavour.
9oz, dry aged. Best grilled med rare to medium (gf)

PRIME RIB EYE STEAK

Deliciously marbled. Forget fillet, this is the king of steaks
9oz, dry aged. Best grilled med rare to medium (gf)

PARILLA GRILL SPECIAL (FOR 2)

Beef rib, Flat Iron steak, Andouille sausage, Ox Cheeks,
smoked Bone Marrow Canoes, extra sides of Chimichurri
sauce and Maque Choux. A carnivores heaven! (gf)

VEGGIE GRILL PLATE

Flame grilled Chipotle cheddar polenta with
Creole marinaded veg and halloumi kebabs (v)(gf)

BUILD YOUR BURGER

An 7oz house blend beef patty, burger fry
sauce in a hand made brioche bun

Add SMOKED BRISKET.....

Add CAROLINA PORK

Add HOUSE SMOKED SAUSAGE

Add HOUSE SMOKED BACK BACON

Add MONTERAY JACK CHEESE

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

SMOKED

OUR AWARD WINNING, HICKORY WOOD SLOW & LOW BARBECUE

All served with house fries 'slaw and pickles - all gluten free aside from our Texas Toast

ST LOUIS SPARE RIBS Memphis Style

8hr smoked, meaty prime Duroc pork ribs

BRISKET & BURNT ENDS

12hr smoked, with Texas Toast and Au Jus gravy

CAROLINA-STYLE PORK

19hr smoked, hand shredded, pulled pork shoulder

YARD BIRD.....half ... whole

4hr smoked, super juicy chicken served with
Alabama White BBQ sauce on the side

BABYBACK RIBS Memphis Style

6hr smoked, whole rack of prime Duroc pork ribs

SHORT RIB

12hr smoked, meaty, Jacobs Ladder beef rib

PIT BOSS PLATE

Brisket & Burnt Ends, Texas Hot Link, St Louis Ribs

BIG PIT SPECIAL (FOR 2)

Brisket on Texas Toast, Hot Links, half Yard Bird,
St Louis Ribs, Carolina Pork and extra sides of
Pit Beans and Cornbread.

• We do our best to smoke as much barbecue as possible, however it's likely that **popular items may be sold out at busy times** •

EXTRAS

PIMP UP YOUR PLATE, ADD SOME OF THESE:

WELSH MAC N CHEESE Bacon, leeks. Veggie version avail

WARM CORNBREAD with paprika butter (v)

MAQUE CHOUX Creole Corn. Light and tasty (v)(gf)

PIT BEANS A slow and low side favourite (gf)

HOUSE FRIES Seasoned with sea salt and herbs (v)(gf)

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

KIDS

SMALL MEALS FOR BAR-B-CUTIES,

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

Choose from:

ST LOUIS RIBS - YARD BIRD QTR - BRISKET -

CAROLINA PORK - CHEESE BURGER - WINGS

GRILLED HALLOUMI & VEGGIE 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, barbecue. Sure, it takes time and extra effort, but it's one of the things that makes Hang Fire special - good, honest, home cooking.

Bon apétité!

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