



## **S.H.B Texas style barbecuing and chargrills. 2023/24.**

**Cooked over wood and charcoal for that authentic taste with some of the best rubs in the business.**

Relaxed informal barbecue sharers at its best, why don't you pimp your barbecue food with some great recommended sides.

**Sharing platters serve up to six guests.**

**Texas Style Sharing BBQ platter Menu**

**Choose 3 main & 3 sides £24.95 per guest**

**Choose 4 mains & 4 Sides £27.50 per guest**

**Choose 6 main & 4 sides £29.95 per guest**

**Choose you barbecued food**

Grilled smoked sausages with dill pickle mayo.

Crispy style wings with hot buffalo sauce.

Buttermilk southern fried chicken.

Pulled 12 hr low and slow salt and pepper beef brisket with pickled red cabbage.

Hickory smoked belly pork, finished on the BBQ with house sauce and banging butt rub seasoning.

Barbecued Pulled pork sliders with red cabbage slaw, chipotle mayo.

Smashed house beef patties, house sauce, jack cheese.

Louisiana style pork ribs with smoky bones rib seasoning.



**Pimp your Texas barbecue with some recommended sides.**

**SIDES.**

House salad, rancho dressing, bacon bits

S.H.B hog box mac & 3 cheese, with truffle oil panko topping.

House rainbow slaw with pickled radishes.

Crispy Mozzarella fingers with homemade ketchup.

Fire roasted corn on the cob with chilli & garlic butter.

Seasoned skin on house fries with ketchup and garlic mayo.

Tortilla chips with mozzarella, smashed avocado with chilli and lime, banging jalapeno salsa, crispy bacon bits.

House potato salad with honey and mustard dressing.

Smoky house style cowboy beans.

Crispy onion rings with barbecue sauce.

Loaded tater tots with nacho sauce, smoked bacon bits

\*All food comes with in house sauces and dips



A full breakdown on cost can be given on enquiry for all 2023 and 2024 Weddings and events.

