

SHB TEXAS STYLE BARBECUE AND CHARGRILLS MENU 24/25

Cooked over hickory wood & charcoal for that authentic BBQ flavour, 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 & salads.

Sharing platters from 4 to 6 guests per board.

Choose 3 main & 3 sides £26.95 per person.

Choose 4 mains & 4 Sides £29.00 per person.

TEXAS MENU

Grilled smoked sausages with mustard mayo.

Grilled Cumberland sausage on sticks, smoke house gravy.

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Basket of Crispy fiery chicken wings with Texas hot buffalo sauce.

Buttermilk southern fried chicken thighs (Bone-in) or salt and pepper tenders, house hot sauce, garlic sauce, sesame.

Low and slow smoked Alabama chicken with tubby toms' lemon and Cajun rub. (GF)

Pulled 10 hr low and slow salt and pepper beef brisket with pickled red cabbage. (GF)

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

Texas style butterflied BBQ shrimp, jalapenos, coriander, garlic, Texas house seasoning, grilled lime. (GF)

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

Sticky ribs basket, Louisiana style pork ribs with smoky bones rib seasoning. (GF)

Texas style butterflied BBQ shrimp, jalapenos, coriander, garlic, Texas house seasoning, grilled lime. (GF)

Classic grilled hot Dog, toasted brioche bun, mustard, ketchup, crispy onions, chopped gherkins.

SLIDERS

Smashed house ground beef Pattie burger, house sauce, jack cheese.

Smoky pulled pork slider with chipotle mayo, red cabbage slaw.

Honey & Cajun Haloumi slider burger with shredded lettuce,
hot sauce optional. (VE)

Southern fried chicken tender slider with red cabbage slaw, BBQ sauce.

Falafel slider with, mint yogurt, hot sauce, pickled red cabbage (VE, VG)

TEX-MEX MAINS

We've taken traditional Mexican flavours and combined them with Texas BBQ meat that you know and love! Great as sharing style food or tacos!

New for 24/2025 3 corn taco de carnitas per person. Choose from:

10 hr low and slow Mexican style beef Birria with pickled red onions, garlic sauce, green chilli sauce, why not turn this into tacos, great for sharing. (GF)

Overnight ancho chilli pork shoulder with house chilli sauce, crema, pickled red onions. (GF)

Texas Chilli con carne made with beef, pickled red chillis, avocado, salsa.

Taco butter Chargrilled Cajun and lime skewers with, crema, pickled red onions, grilled tortillas, great for sharing.

TACO DE CARNITAS STATION

Taco de Birria, spicy slow cooked beef with, pickled red onions, garlic sauce, green chilli sauce.

Taco's de carnitas 8 hr slow braised chipotle pork shoulder, Salsa Verde crispy onions, Pico de Gallo, lime.

Taco de pollo Ahumado, (chicken) Red cabbage slaw, chimichurri.

Tempura vegetables (deep fried crispy cauliflower and peppers) katsu seasoning, chipotle mayo, pickles, lime. (VE)

Spicy shrimp tacos with chard corn mango salsa, lime, avocado, coriander.

Loaded nachos with nacho sauce, salsa, smashed avocado with chilli and lime, crema, Pico de Gallo, lime. (VE)

Spicy Pinto beans taco with, crema, pickled red chillis, crispy onions. (VE)

Pimp your Texas barbecue with some recommended sides & salads.



DINING & EVENTS
EST 2020

SIDES

Pimp your Texas barbecue with some recommended sides & salads.

Hog box mac & 3 cheese, with truffle oil panko topping. (VE)

House rainbow slaw with pickled radishes. (VE)

Crispy Mozzarella fingers with homemade ketchup. (VE)

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

Seasoned skin on house fries with ketchup and garlic mayo. (VE, GF)

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

Hog box loaded chilli nachos with ground beef, crema, jalapenos.

Mac n cheese balls with hot sauce. (VE)

House potato salad with honey and mustard dressing. (VE, GF)

Tex-Mex spicy pinto cowboy beans. (VE)

Crispy onion rings with barbecue sauce. (VE, GF)

Loaded tater tots with nacho sauce, smoked bacon bits (GF)

Rancho style salad with crispy bacon bits, garlic croutons, rancho dressing (VE)

Whole Fire pit roasted skillet (yams) sweet potato, crumbled feta, pickled red onions, pomegranate, dill, coriander (GF)

Chard Hispi cabbage with chimichurri (GF, VG)

Fire pit roasted maple carrots, smoked sea salt (GF)

All food comes with in house sauces and dips

A full breakdown on cost can be given upon enquiry
for all 24/2025 Weddings and events.



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