

# MORSELS

A little heavenly something whilst you're choosing.

## Cracklings 2.95

Crispy smoked pork scratchings scattered with our Fired Up seasoning.

## NEW! Pig Candy <sup>(N NG)</sup> 4.00

Smoked bacon strips, salted-chilli caramel, crushed walnuts.

## Beef Jerky 4.50

Rubbed, cured and air-dried on site.

# LITTLE PLATES

Enjoy as a starter or an extra with your main.

## Mac-n-Cheese Balls <sup>(V)</sup> 4.95

Three crispy cheese balls, Pickleback BBQ dipper.

UPGRADE

Add an extra ball for 1.00

## XXXL Smoked Wings 6.50 / 10.95

Choose three, or six.

Choose your sauce or mix & match for sharing:

Unholy *(Mild)*, Red's Buffalo *(Medium)* or Devil Wing *(Hot)*.

## NEW! Frickles and 'Jimmy Choori' <sup>(V)</sup> 5.95

Fried pickles, housemade South Carolina mustard, garlic & herb dipper.

## NEW! Halloumi Fries <sup>(V)</sup> 5.95

Crispy coated halloumi, served with 'Jimmy Choori' dipper.

## NEW! Little Platter for 4 16.95

Smoked wings, mac-n-cheese balls, frickles, 'Jimmy Choori' dipper.

# NEW! LOADED FRIES

Available to share.

## Swine Fries 6.50 / 9.95

Sweet potato and skin-on fries, smoked pork, grilled cheese, chipotle sour cream, spring onions, sliced jalapeños, salsa.

## Black & Blue Fries 8.50 / 11.95

Skin-on fries, smoked Burnt Ends, crispy onions, blue cheese sauce, spring onions.

## NEW! Slopper Fries 6.95 / 10.50

Skin-on fries, brisket, pork and rib meat Brunswick chili, con queso, grated Cheddar, spring onions and jalapeños.

#LetThereBeMeat  [twitter.com/RedsTrueBBQ](https://twitter.com/RedsTrueBBQ)  [instagram.com/RedsTrueBBQ](https://www.instagram.com/RedsTrueBBQ)

For allergen advice please ask your server or visit [www.truebarbecue.com](http://www.truebarbecue.com)

(NG) Recipe without gluten (V) Vegetarian (N) Nuts

# BARBECUE TRAYS

Smoked fresh daily, check the Yes/No Board for availability.

BBQ Trays include 2x HUMBLE or 1x DIVINE side.

## Pulled Pork & Slaw <sup>(NG)</sup> (14HR SMOKE) 9.95

Pulled to order. Smoked pork, buttermilk slaw with apple sauce, cracklings, Pickleback salt.

## Baby Backs & Wings (4HR / 2HR SMOKE) 14.95

1/2 rack of Baby Back ribs, two XXXL Buffalo wings.

## Brisket & Burnt Ends (12HR / 16HR SMOKE) 16.95

Premium Black Angus brisket and thrice smoked Burnt Ends with sliced white onion, pickles, sliced fresh jalapeños and Texas Toast.

## NEW! Pig Tray <sup>(NG)</sup> (UP TO 14HR SMOKE) 16.95

St. Louis ribs, Baby Backs, pulled pork, rib tips, cheese & jalapeño smoked sausage.

## Pitmaster Tray (UP TO 14HR SMOKE) 18.95

St. Louis ribs, premium Black Angus brisket, Red's pulled pork, and smoked cheese & jalapeño sausage.

## Sticky Chicken <sup>(NG)</sup> (3HR SMOKE) 12.95

1/2 oak-smoked chicken, Unholy BBQ sauce.

Smoking low and slow gives your chicken a pink smoke ring.

We promise your BBQ is not under cooked!

UPGRADE

Swap your sides for Swine Fries +4.50

# NOW CHOOSE SIDES

BBQ Trays include EITHER 2x HUMBLE or 1x DIVINE. You can add extra sides from 1.95 each.

## HUMBLE 1.95 EACH

### Skin-on Fries <sup>(V)</sup>

Fire up or Hog dust +25p.

### Sweet Potato Cornbread <sup>(V)</sup>

### Buttermilk Slaw <sup>(V NG)</sup>

### Giant Onion Rings <sup>(V)</sup>

### NEW! Texas Caviar <sup>(V NG)</sup>

Black-eyed peas, red pepper, onion, corn, jalapeños, coriander lime dressing.

### Chopped Salad <sup>(V NG)</sup>

Baby gem, cucumber, corn, red onion, cherry tomatoes, balsamic vinaigrette.

## DIVINE 2.95 EACH

### BBQ Corn <sup>(V NG)</sup>

### Sweet Potato Fries <sup>(V)</sup>

Fire up or Hog dust +25p.

### Famous BBQ Pit Beans <sup>(NG)</sup>

Smoky pit beans laced with chopped brisket and pork.

### Mac-n-Cheese <sup>(V)</sup>

We smoke our meat low and slow. It's served fresh from the smokers warm, not hot. This is a guarantee of authentic U.S. BBQ.

# BURGERS & STEAK

Made with Yorkshire-sourced chuck & beef rib patty mix.

Served in a brioche bun. Includes skin-on fries.

**Classic Bacon Cheeseburger** Single 8.95 / Double 10.95  
Beef patty, Unholy BBQ sauce, burger cheese, tomato, onion, pickles, Ballpark mustard, Dirty sauce, lettuce.

**The Juicy Lucifer™** #REDSJUICYLUCIFER 11.95  
Beef patties with a melted, spicy 3-cheese centre. Served with smoked peppered bacon, fried onions, pickles, fresh jalapeños, Dirty sauce, ballpark mustard, Devil Wing BBQ sauce, fired-up fries.

**WARNING - MOLTEN HOT LAVA INSIDE!!**

**Pit Burger™** #REDSPITBURGER 16.95  
Beef patties, Unholy BBQ sauce, premium Black Angus brisket, pulled pork, smoked peppered bacon, burger cheese, Dirty sauce, ballpark mustard, tomato, onion, pickles, lettuce. giant onion ring.

**The Donut Burger™** #RESDONUTBURGER 12.95  
Beef patties, Unholy BBQ sauce, burger cheese, smoked peppered bacon, crispy onions, and Dirty sauce. All between two sweet glazed donuts. Served with Frickles.

**Red's Bean Burger (V)** 9.95  
Red kidney, corn and black bean patty, chipotle, crispy sweet potato fries, caramelised onions, smoked tomato, guacamole, mayo, lettuce, burger cheese. **Add pulled pork for free and be saved.**

**Kansas City Strip Steak (NG)** 18.50  
10oz 28-day aged British steak cooked over our charcoal pit. Served with skin-on fries. **Add black peppercorn sauce or garlic butter 1.50.**

**UPGRADE YOUR FRIES:**  
Sweet Potato Fries +1.50 • Swine Fries +4.50

Onion ring +1.00 • Mac-n-Cheese Ball +1.00  
Pulled pork +2.00 • Brunswick chili slopper +1.50

**EXTRAS**

# S'WICHES

Sandwiches worthy of worship.

Includes skin-on fries.

**Pulled Pork** 7.50  
Buttermilk slaw, Unholy BBQ sauce, house recipe apple sauce on the side.

**The Dirty Buffalo Chicken** 11.50  
Southern fried chicken breast, pulled smoked chicken, Pickleback salted candied bacon, Buffalo & South Carolina BBQ sauce, slaw, lettuce, Ranch dressing in a pretzel bun.

**The Pitmaster** 12.50  
Premium Black Angus brisket, cheese & jalapeño smoked sausage, pulled pork, Frickle, buttermilk slaw, South Carolina BBQ and Dirty sauce, fresh jalapeños.

**NEW! Smoky Joe** 10.50  
Brisket, pork and rib meat Brunswick chili, grated Cheddar, peppered bacon, crispy onions, fresh jalapeños.

Ask if you'd prefer a Gluten Free bun.

# EXTRA MEATS

Hungry? Customise your meal.

**Red's Pulled Pork (NG)**  
(200g / 14HR SMOKE) 4.95

**Rib Tips (NG)**  
(4HR SMOKE) 5.50  
Super-smoky rib ends, with Unholy BBQ sauce.

**Smoked Cheese & Jalapeño Sausage (NG)**  
(2HR SMOKE) 5.95

**Baby Back Ribs (NG)** (Served sauced, KC-style) (4HR SMOKE)  
1/2 RACK 7.95 / FULL 12.95

**Premium Black Angus Brisket (NG)**  
(200g / 12HR SMOKE) 9.95

**St. Louis (Dry rubbed) (NG)**  
(6HR SMOKE) 1/2 RACK 12.95  
Tender & meaty, cut from the spare rib. Ask if you'd prefer these sauced.

**Burnt Ends (NG)**  
(16HR SMOKE)  
M 200g 9.95 / L 250g 12.25  
Premium brisket 'point' nuggets, sauced and triple smoked (spicy).

**1/4 Smoked Sticky Chicken (NG)**  
(3HR SMOKE) 5.95

**XXXL Smoked Wing**  
(2HR SMOKE) 2.50

# NEW! BBQ LITE

Lighter bites for BBQ believers.

**Red's Chicken Caesar Salad** 9.95  
Smoked chicken breast, peppered bacon & anchovies, baby gem leaves, Italian hard cheese, avocado, croutons, Caesar dressing.

**NEW! Texas Caviar Bean and Halloumi Salad (V)** 9.95  
Black-eyed peas, red pepper, onion, corn, pickled jalapeños, coriander lime dressing, baby gem, sliced avocado, hot grilled halloumi, tortilla chips.

**NEW! Hot Mess** 10.95  
Baked salt-crust sweet potato, brisket, pork and rib meat Brunswick chili, butter, grated Cheddar, peppered bacon, spring onions, chipotle sour cream.

**NEW! Veggie Hot Mess (V)** 9.95  
Baked salt-crust sweet potato, black-eyed peas, red pepper, onion, corn, jalapeños, coriander lime dressing, butter, grated Cheddar, spring onions, chipotle sour cream.

# FEASTS

**The Headingley BBQ Feast\***

for 4+ 18.95 per person

St. Louis and baby back ribs, premium Black Angus brisket, sticky chicken, smoked sausage and pulled pork. Includes sides.

for 2 21.50 per person

As above and includes brisket, pork and rib meat Brunswick chili and corn chips.

\*Includes cornbread, buttermilk slaw, giant onion rings, chopped salad, skin-on fries and a slug of bourbon.

We smoke our meat low and slow. It's served fresh from the smokers warm, not hot. This is a guarantee of authentic U.S. BBQ.