



MENU ONE

AMERICAN BBQ

STARTERS

FRIED CHICKEN WINGS

Choose 2 from:

Honey Sriracha Lime Wings – Honey Sriracha Lime Sauce, Jalapeno Mayo, Sesame Seeds, Sliced Spring Onion

Ninja Wings – Ninja Sauce, thinly sliced Red Chillis, Sesame Seeds

Korean Wings - Korean Sauce, Yuzu Mayo, Chopped Scallions, Sesame Seeds

Buffalo Wings – Buffalo Sauce, Blue Cheese Mayo, Scallions

FRICKLE BACKS

Fried slices of pickle in a crispy crumb with a Worcestershire Sauce

CHORIZO AND KING PRAWN BITES

Skewered slices of chorizo, surrounded with a King Prawn grilled on a open flame

DIRTY PEPPER TOASTS (V)

Grilled Sliced Sweet Bell Peppers with garlic and oregano served on Sourdough Toast

MAINS

CHOOSE 2 FROM:

PULLED PORK

LSFBBQ's Signature Low and Slow 14 hour Pulled Pork Shoulder, served with the award-winning Blues Hog BBQ Sauce from the USA.

LSFBBQ BURGER

Handmade Burger Patty, served on a Hoxton's Bakery Burger Bun with Dirty Mayo, Diced White Onion, Swiss Cheese, American Cheese, Hickory Smoked Bacon and Dill Pickles

CHILLI CHEESE DOG

Large American Beef Hotdog in Classic American Hotdog Bun, topped with LSFBBQ Chilli, Diced Onions and Grated Cheese

BLACKENED CAJUN CHICKEN SANDWICHES

Cajun Seasoned grilled Chicken Breast on a toasted Hoxton Bake House Brioche Bun, with a Lime Mayo Slaw and a Yoghurt Dressing

VEGETARIAN OPTION:

HALLOUMI AND SMASHED AVOCADO BURGER

Thick slices of Grilled Halloumi on a bed of Smashed Avocado, with Rocket, Beef Tomato, drizzled in Pomegranate Molasses served on a Toasted Hoxton Bakehouse Brioche Bun.

SIDES

BREAD AND BUTTER PICKLES(V)

Slices of Dill Pickles

PICKLED RED CABBAGE (V)

Shredded Pickled Red Cabbage

SMOKED POTATO SALAD (V)

Par Boiled and then Smoked New Potatoes with Mayonnaise, Coriander, Spring Onions, Red Chillies, Lemon Juice, Salt and Cracked Black Pepper

HOUSE SLAW (V)

Green Pepper, White Cabbage, Carrot, White Onion Thinly Sliced and dressed with Cider Vinegar, Mayonnaise, Caster Sugar, Beef Rub, Celery Seeds.

FRENCH FRIES (V)

Deep Fried String Fries with seasoning

DESSERT

APPLE PIE AND CREAM

Traditional American Style Deep Dish Apple Pie served with Whipped Cream

CHOCOLATE BROWNIES

Sticky Chocolate Brownie served with Cream

PRICE PER PERSON

£35.00

(MINIMUM 20 PEOPLE)

Allergy Advice

Our dishes will have, by nature of the ingredients, have several allergens. This will include:

Wheat, Gluten, Dairy, Sesame, Nut Oils, Shellfish.

We will be able to cater for some of these i.e. Gluten Free Buns, but not all. Due to the nature of our business, it is not possible for us to cater for Vegans.

