

Miss P's Barbecue

MEAT

All our meats are smoked traditionally, using only locally sourced, seasoned oak wood and charcoal.

Beef brisket

Pure point end, USDA Black Angus beef brisket. Dry rubbed and slow smoked, chopped to order. Goes well with original BBQ sauce.

Pulled pork

Locally sourced English pork shoulder, slow smoked and hand pulled. Dressed with our Carolina style sauce. Goes well with honey mustard BBQ sauce.

Smoke-fried chicken wings

Seasoned with Pitmaster G's cajun rub and smoked. Deep fried to a golden crisp. Served with cajun mayo.

FISH & VEG

Cajun catfish

A succulent, boneless catfish fillet coated with Pitmaster G's cajun rub. Fried to order and served with cajun mayo.

Cajun mushroom and halloumi (v)

A juicy portabello mushroom seasoned with Pitmaster G's cajun rub and topped with grilled halloumi cheese. Served with cajun mayo.

BBQ SAUCES

Original: tomato based, tangy with a little heat.

Hot: the original, boosted with fresh habanero and guajillo chillies.

Honey Mustard: mustard based with a touch of honey and black pepper.

Chipotle Bourbon: a smoky tomato based sauce infused with bourbon.

SANDWICHES

(served in our bespoke bun with your choice of BBQ sauce)

Pulled pork	7.00
Beef brisket	9.00
Combo: pulled pork + beef brisket	9.00
Cajun catfish	7.00
Cajun mushroom and halloumi (v)	6.00

SMOKED MEAT PLATES

(served with your choice of BBQ sauce)

Pulled pork	7.50
Beef brisket	9.50
Combo: pulled pork + beef brisket	9.50
Smoke-fried chicken wings (5)	7.00

SHARING PLATTERS

The trifecta (brisket, pulled pork, smoke-fried chicken wings (5), 2 sides)	25.00
Wing platter (smoke-fried chicken wings (10), 1 side)	14.00
Surf and turf (cajun catfish + any smoked meat, 1 side)	14.00

SIDES

BBQ beans (contains pulled pork)	3.00
Potato salad	3.00
Mac and cheese	3.00
House slaw	2.00

For desserts and specials please see board