FIRE STAR

Pork belly strips dusted with our spice mix and grilled until nice and crispy, topped with tomato, red onion & basil. Finished with a drizzle of balsamic glaze Freshly prepared dough, hot off the coals, covered in garlic & herb butter Spitfire x Batidas BRISKET TOSTADA6.50 Collaboration with the best South American restaurant in Bristol on Whiteladies Rd. Fried taco with Tajin, Guacamole, our smoked brisket, pico de gallo, fried egg, topped with chilli flakes. Coriander and Lime wedge. AREPA AREPA -..... 8.00 Golden, grilled corn Arepa served warm with crispy smoked belly with a rich roasted pasilla, arbol chilli & Peanut salsa, smoky, nutty and deeply flavourful. HOT HONEY & V...... 4.20 Corn bread bites drizzled with our hot honey. BREAD & DIRTY DOG 4......15.85 Spitfire or jal apeño cheese sausage (your choice) topped with our 12 hour Smoked pulled pork, drizzled with cheese & bbq sauce. Be prepared to get messy!! Chicken breast dusted in our creol spice, topped with American cheese and crispy bacon. Served in a brioche roll with lettuce, tomato, onion, pickle. Finished with PULLED PORK SW GFA...... 9.95 Smoked low and Slow for up to 14 hours. truly melt in your mouth pork!!! Served in a brioche bun topped with BBQ sauce. CANT BELIEVE ITS NOT CLUCK v. 11.65 Fake Bird, Impossible chicken burger tossed in our buffalo sauce, American cheese, lettuce, finished with a drizzle of Alabama sauce. DOUBLE CHEESE GFA13.85 Double 4oz chuck steak beef patty, american cheese, shredded lettuce, pickle, onion, Burger sauce

BURGER EXTRAS

PULLED PORK	2.80
SPITFIRE SAUSAGE SLICES	1.60
JALAPENO CHEESE SAUSAGE SLICES	1.60
BACON	1.80
JALAPENO CHILLI	1.75
BURGER PATTY	2.95

SAUCES _____1.00

ENO CHEESE, BUFFALO, RANCH, DAYTONA BBQ, BURGER SAUCE **CRYING TIGER, SOUTH CAROLINA AND ALABAMA SAUCE**

TRY OUR FAMOUS

OUR MEATS ARE SMOKED LOW & SLOW AND SERVED WITH PICKLE AND ONION. CHOOSE YOUR MEATS AND MAKE YOUR OWN FEAST!!

BELLY BURNT ENDS GF150G	10.85
Pork belly rubbed in our spice mix then smoked and cubed tossed in our apricot sauc	e
and placed on the grill for caramelised perfection.	
BRISKET BURNT ENDS GF150G	10.85
Beef brisket, trimmed and covered in our Texan rub (salt+pepper) Smoked low until the	ne
desired temp is reached to deliver beef perfection!!!! Cubed and tossed in our BBQ saud	ce
and grilled over hot coals.	
PULLED PORK GF PER 100G	4.65
Smoked low and slow for up to 14 hours. truly melt in your mouth pork, drizzled with	BBQ sauce.
SPARE RIB GFHALF 19.85WHOLE	E 39.90
Spare rib seasoned with Spitfire Rib Rub, smoked untill desired temperature reached	
and glazed with our bbq sauce.	
SPITFIRE ST. LOUIS RIB GFREG 23.95DBL R	IB 47 .90
Our signature rib, bone in pork belly rib covered in our rib rub and smoked to perfe	ection
and glazed in our bbq sauce.	
JALAPENO CHEESE SAUSAGE GF & PER SAUSAGE	6.95
There is nothing quite like this anywhere in the uk. Our home made sausage smoked t	.0
perfection, oozing with cheese and a nice little bite from the chilli.	
SPITFIRE SAUSAGE GF & PER SAUSAGE	6.95
Our homemade garlic and chilli sausage smoked low and slow.	
BEEF BRISKETGFPER SLICE	7.65
Beef brisket with marble perfection, trimmed and covered in our Texan rub (salt+pep	
Smoked untill the desired temp is reached to deliver beef perfection!!!!	1 ,
SPITFIRE SMOKED WINGS GF X 4 WINGSX	7.50
	I.JV
Smoked wings smothered in a choice of	
BBQ, Buffalo, Alabama, South Carolina, Daytona, Ranch, Tiger sauce.	

EPIC SIDES Choose an epic side to go with your meat!

ALABAMA SLAW	2.95
CHAR GRILLED YEG GF SPROUTS, WALLAUT AND BACON	5.95
MAC & CHEESE MEMPHIS TATER TOTS V	
PIT BEANScontains bacon	3.95
CORN RIBS & GF V	
DIRTY FRIES GFAFRIES, PULLED PORK, BBQ SAUCE, JALAPEÑO CHEESE	
COWBOY FRIESFRIES, CHOPPED BRISKET, BBQ & HOT SAUCE	

SHARING PLATE

PLATTER FOR	1choice of sausage, buffalo wings x2, pulled pork, frie22.60
	2choice of sausage, buffalo wings x2, half spare rib, fries37.95
PLATTER FOR	4HALF SPARE RIB, REG SPITFIRE ST LOUIS, EACH SAUSAGE
	PULLED PORK, BUFFALO WINGS X4, X2 FRIES, X2 SLAW

KINDLY NOTE - SOME DISHES DO NOT COME WITH SIDES, CHECK OUT OUR EPIC SIDES TO GO WITH YOUR MEAL

ALL OUR FOOD IS FRESHLY PREPARED DAILY AND MADE TO ORDER. OUR FOOD IS GRILLED OVER HOT COALS SO IT WILL TAKE TIME. PLEASE BARE WITH US ESPECIALLY DURING PEAK HOURS & WHEN LARGE GROUPS ARE DINING. IT'S WORTH THE WAIT -YOU CAN'T RUSH PERFECTION! OUR SMOKED MEATS ARE IN THE SMOKER FOR UP TO 15 HOURS & HAVE A PINK COLOUR ON THE OUTER SIDE (SMOKE RING) #TRUE BBQ