HOGGY'S GRILL

THE
X BULL & SWAN

TEXAS SMOKEHOUSE SHARING FEAST

STARTER BOARD

JALAPEÑO POPPERS
Stuffed with cream cheese and cheddar, wrapped in bacon.

SHOTGUN SHELLS - PASTA BULLETS
Pasta tubes stuffed with seasoned beef and cheese, wrapped in bacon and finished with a BBQ glaze.

TORTILLA CHIPS & SMOKED QUESO
Warm cheese dip, tomato salsa and pickled jalapeños.

THE PITMASTER'S BOARD

STICKY BBQ PORK RIBS
Slow smoked and glazed for a sticky finish.

TEXAS SMOKED BRISKET
Oak smoked, sliced and served with its cooking juices.

PULLED PORK OR PULLED JACKFRUIT (V)
Slow smoked pork shoulder, pulled and dressed with BBQ sauce.

SMOKED SAUSAGE OR VEGAN SAUSAGE (V)
Flame finished and sliced for sharing.

BBQ CORN RIBS (V)
Sweetcorn ribs charred over the grill, brushed with smoked chilli and lime butter.

Served with:
Smoky Pit Beans | Skinny Fries | Texas Slaw | Buttermilk Cornbread | Pickles | Picked Red Onions | House BBQ Sauce

DESSERT SHARING BOARD

WARM CHOCOLATE BROWNIE BITES (V)
Served with salted caramel sauce.

MINI PECAN PIES (V)
Buttery pastry with a sticky pecan filling.

FLAME GRILLED PINEAPPLE (V)
Brown sugar glazed, served with vanilla ice cream.