



Traditional Barbecue & Grill

Spring 2020 Street Food Menu

Barbecued shoulder Angus pork with barbecue sauce and cracklin' (gf) in a brioche bun £8

Our pork shoulder is coated in our delicious home-made rub, then slowly barbecued in smoke for around 12 hours until juicy and succulent. Our home-made cracklin' is light, crunchy and fluffy – not like Grannie used to make! Our barbecue sauce and home-made coleslaw tops our pork to make a fantastic sandwich

Low 'n' slow Scotch Aberdeen Angus beef chuck with onion marmalade (gf) in a brioche bun £9

Beef chuck is slowly smoked for hours until tender and juicy. Topped with sweet onion marmalade and mellow yellow sweet mustard makes this sandwich a meat-eater's delight.

Buffalo chicken wings £7

Our wings are rubbed with our delicious seasoning, then deep-fried until crispy. Topped with our own Buffalo sauce, sesame and sliced syboes. Perfect for sharing! Just add ribs!

Barbecued pork ribs £14 (half £9)

Our ribs are perfectly barbecued and smothered in barbecue sauce. Perfect for sharing! Just add wings!

Philly-cheese steak £9

Smoked and reverse-seared hanger steak with fried onions, peppers and melted cheese. Delicious sandwich!

Smoked beef Reuben £9

Grilled sandwich with cured & smoked beef, Swiss cheese, sauerkraut, and Russian dressing.

Flame-grilled own-recipe quarter-pound Scotch steak

Hamburger £5.50

Grilled own-recipe 100% beef hamburger – beef and seasoning only! Cooked to order. Add cheese, bacon and onions!

Grilled veggie burger (v) (vg) £5.50

100% no bull. With or without cheese

Chips £4

Skin-on gourmet fries:

- ▶ loaded with Scottish mature cheddar add £1
- ▶ loaded with smoked pulled pork add £3.50
- ▶ loaded with beef add £3.50
- ▶ loaded with bacon add £1.50

Our Ethos:

Our meat is Scottish and is supplied by our local butcher, The Butcher The Baker, Dundee. We are determined to source locally, if we can't source locally we source from Scotland, if we can't source from Scotland, we buy British.

Our burgers and sausages are made by our butcher to our recipe.

Our sauces, pickles and salads are home-made.

100% of our take-away packaging is compostable.

Big Bertha, our Texan-built barbecue, Scotland's largest uses only Scottish sustainable hardwood, sourced in Perthshire.

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