## **TEASERS**

#### Buffalo Chicken Wings x3 7.5 x6 14.5

Delicately smoked before being flash fried and tossed in your sauce of choice. Served with blue cheese **or** ranch dressing and celery sticks.

Choice of BBQ / Bourbon / Hot / Diablo Sauce

#### Mac n Cheese Balls (V)

7.5

Crispy panko shell oozing with Monterey Jack and Swiss gruyere. Served with diablo mayo and crispy parsley.

#### Cauli bites (VG) (GF)

8

Crispy coated florets of lightly seasoned cauliflower, served with spicy chipotle salsa.

#### Quesadillas

9

A filled flour tortilla grilled to perfection with cheese, red onion served with salsa and sour cream.

Pick your filling: Smoked chicken, Carolina pulled pork or BBQ mushroom (VG)

# DOWN HOME SPECIALS

#### Smoked Brisket Chilli (GF)

16.5

14hr brisket point in a spicy chilli, served with coconut rice, jalapenos, cilantro, sour cream and a folded flour tortilla.

#### Bell Pepper and Black Bean Chilli (VG) (GF) 9

Served with coconut rice, jalapenos, cilantro and a folder flour tortilla.

#### Ranch Salad

10

Lettuce, tomato, bell pepper, cucumber, radish, corn, croutons and chopped bacon. Tossed in homemade ranch dressing.

Add chargrilled chicken breast 5.5

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## **BURGERS & BUNS**

### BURGERS

All served in a potato bun with seasoned fries

#### Smokey Joe's

16.5

Ground brisket and flank burger, stacked with hand pulled Carolina pork, 'slaw, beer battered onion rings and fresh tomato.

#### **BBQ** Chicken

14

Butterfly chicken breast, chargrilled to perfection and glazed in hickory BBQ, with tomato, lettuce and our speciality BBQ mayo.

#### **Buffalo Chicken**

15

Chargrilled butterfly chicken breast, doused in our buffalo hot sauce and topped with Monterey Jack, lettuce and blue cheese sauce.

#### Holy Smoke (VG)

15

Kale and potato patty with vegan cheddar, stacked high with hand pulled BBQ Mushroom, shredded carrot, lettuce and our speciality bbq mayo.

### BUNS

All served in a potato bun, with house 'slaw

#### **Boston Butt**

13

Our Famous slow cooked Carolina pulled pork piled high – seasoned with our sweet and savoury rub and smoked over oak. Topped with house slaw.

#### **Burnt End Stack**

15.5

Our famous 14hr brisket burnt ends, stacked with Monterey Jack and beer battered onion rings. Served with BBQ mayo and hickory BBQ sauce.

#### SCAN HERE



Ribs, butts & rock n'roll

## SIDES

#### Seasoned fries (VG) (GF)

4.5

Served with BBQ Mayo.

#### Carolina Fries (GF)

9

Our seasoned fries loaded with Carolina pulled pork, BBQ sauce, Monterey Jack, chopped bacon and spring onions.

#### Mixed Salad (VG) (GF)

5

Choice of ranch or blue cheese dressing.

#### Pit Boss Beans (GF)

4

Smoky BBQ beans, laced with smoked meat.

#### Sweet Pot Fries (VG) (GF)

<sub>60</sub> 5.5

House 'Slaw (GF)

3

#### **Beer Battered Onion Rings**

# DESSERTS

#### Chocolate Brownie (VG) (GF)

8

Hot chocolate sauce and salted caramel ice cream.

#### Peach Cobbler (Contains tree nuts)

7

Baked peaches with a crunchy oat and almond topping. Served with vanilla ice cream and finished with cinnamon.

#### **Key Lime Pie**

6

An American classic. Lime, cream and a buttery biscuit base topped with a lime twist and dusted with icing sugar.

#### 3 Scoops of Jude's Ice Cream

5.5

Choice of chocolate, vanilla, strawberry, honeycomb, salted caramel. (VG)



# Bodean's Kansal City Bartoecue

Our speciality meats are lovingly rubbed, rested and smoked over Oak, before being finished on the chargrill and glazed in our own recipe BBQ sauce.



All served with seasoned fries and 'slaw

15

lalf Whole

27.5

#### **Baby Back Ribs (GF)**

Our signature smoky loin ribs, seasoned with our secret recipe rib rub. Smoked, chargrilled and finished with Bodean's hickory BBQ sauce.

#### Smoked Chicken Thighs (GF) 14.5

3 slow smoked chicken thighs, juicy and packed with flavour. Smoked in our own poultry rub and chargrilled to finish with Bodean's hickory BBQ sauce.

#### Beef Brisket Burnt Ends (GF) 16

Our famous burnt ends – smoked for up to 14hrs, our highland brisket point is tender with a heavy bark, cubed and rolled in BBQ sauce before serving.



# **BBQ PLATTERS & COMBOS**

18

18

27.5

24

#### Classic Duo (GF)

Our famous 14hr brisket burnt ends alongside Carolina hand pulled pork served with seasoned fries and 'slaw.

#### Cluckin Awesome

2 smoked chicken thighs and 3 hickory BBQ wings with seasoned fries and 'slaw.

#### Carolina Combo

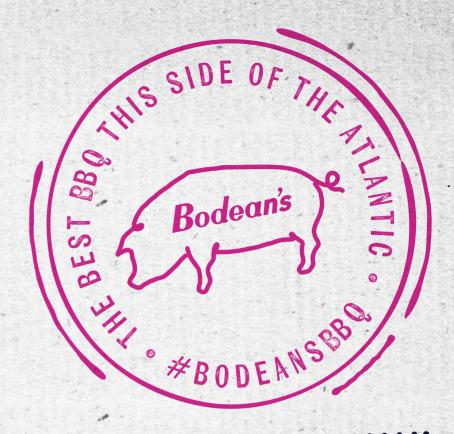
Signature baby back ribs and 3 hickory BBQ smoked wings served with Carolina fries and 'slaw.

#### Pit Boss Combo (GF)

2 smoked chicken thighs, Carolina pulled pork, Texas hot link, pit boss beans and seasoned fries.

#### Bodean's Platter For Two (GF) 50

Signature baby back ribs, smoked chicken thighs, Carolina pulled pork, beef brisket burnt ends, Texas hot link, pit boss beans, seasoned fries, dill pickles and 'slaw'.



# OUR STORY

For over 20 years, Bodeans has been delivering authentic American BBQ to people of London. Inspired by the rich traditions of Kansas City, we've been serving a mouth-watering blend of classic BBQ styles ever since.

# OUR PROCESS

All our rubs, seasonings, and BBQ glaze are crafted using our own secret recipes. We dry rub and rest our meats before smoking them in our specially imported Ole Hickory smoke pits, brought all the way from Kansas City. With years of expertise, our pitmasters use traditional techniques to deliver the juiciest, most tender cuts.

SCAN FOR ALLERGY MEN

If you have any food allergies, please ask your server for our allergy list.

