

SMOKE HOUSE PLATES

YOUR CHOICE OF THE FOLLOWING
SERVED WITH FRIES, TEXAS BBQ SAUCE,
PICKLES & 2 REGULAR SIDES.

TEXAS STYLE SMOKED BRISKET £14.99

Black Angus Beef cooked low & slow for over
20 hours.

BBQ PULLED PORK £13.99

Slow cooked hand pulled pork.

BBQ CHICKEN WINGS £12.99

Whole chicken wings in a Texas BBQ sauce.

SELECT YOUR CHOICE OF 2 SIDES FROM
Southern Style coleslaw. Texas Toast.
BBQ Beans with bacon. Corn cobblets.

SMOKE HOUSE PLATTER FOR SHARING £37.00

Texas Style Smoked Brisket, half rack of
Baby Back Ribs, BBQ Pulled Pork, fries,
pickle, BBQ sauce and your choice of 2
large sides.

ADD REGULAR BBQ CHICKEN WINGS TO YOUR
PLATTER FOR AN EXTRA £3.00

SELECT YOUR CHOICE OF SIDES FROM;
Southern Style coleslaw. Texas Toast.
BBQ Beans with bacon. Corn cobblets.

BABY BACK RIBS

Served with Southern Style Coleslaw,
BBQ sauce & pickles.

BABY BACK RIBS HALF RACK £11.95

BABY BACK RIBS FULL RACK £16.95

CLASSIC CORN DOG £6.50

Sausages dipped & fried in a cornmeal batter
served with a pot of BBQ sauce & sprinkled
with crispy bacon bits & shallots.

BBQ Chicken Wings

Served with pickles & a pot of Ranch Dressing.

BBQ Chicken Wings Regular £5.50

BBQ Chicken Wings Large £8.50

DESSERTS

ALABAMA CHOCLOATE

FUDGE CAKE £4.00

NEW YORK CHEESE CAKE £4.00

ADDITIONAL SIDES;

TRADITIONAL SOUTHERN STYLE COLESLAW

Different from British Coleslaw - It's a little tangier, less creamy & works perfectly with the smoke.

BBQ BEANS WITH BACON

Regular £2.00 Large £3.75

CORN COBLETTS (v) £2.00

TEXAS TOAST £2.00

Slices of thick cut loaf coated in garlic butter & grilled.

CREAMY MASH POTATO (v)

Regular £2.00 Large £3.00

FRIES (v) £3.50

LOADED FRIES £4.95

Smoothed with melted cheese, crispy bacon bits & shallots.

BBQ SAUCE £1.00

Tangy light sauce with a kick of sweet and a kick of spice.

(Contains celery and Worcestershire Sauce)

RANCH DRESSING £1.00

PICKLES £1.00

sliced gherkins

INFORMATION

We have teamed up with a 3rd generation Barbeque Pit Master to bring you authentic Texan barbeque products made with true Texan passion.

The only way is "low and slow" and pit smoked over oak (definitely not pellets). It takes time, dedication and "know how".

It's all about the preparation - large meat preparation takes up to 24 hours giving you the gorgeous pink smoke ring and peppery outer 'bark'.

When it's gone, it's gone.

BLUE J SMOKEHOUSE -BBQ

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