

Westlands Bbq Menu

Pulled Pork

Using British pork, seasoned using our own mix of herbs creating a dry rub which is gently rubbed in. We then Smoke the pork with seasoned logs for around 3 to 4 hours. Once we have finished smoking the pork is wrapped in peach paper. We continue to slowly cook for around 12 hours over night, keeping the right temperature throughout the night. This part can't be rushed. (Beer Time). Once it's cooked it just falls apart, to give an amazing Southern taste. Served on premium rustic skin on fries and a side of our homemade slaw, then topped with our own specially blended Westlands BBQ sauce. For that perfect Southern tasting flavour.

Beef Brisket

We only use Irish, Scottish or British beef brisket. Once we have trimmed the brisket a sea salt and ground black pepper mix is used to coat the outside of the meat. This is then put into the smoker. We start by smoking with seasoned logs for around 4 hours, this will get the lovely smoke ring to the outside edge when you cut into the brisket. Of course this gives that smokey flavour with the rich beef taste of brisket. Once this is done it's time to wrap in peach paper and start cooking. The cooking time is around 12 hrs over night and followed by plenty of resting time as well. Good brisket can't be rushed there is no quick way. Once ready, it's served on premium rustic skin on fries and a side of our homemade slaw, then topped with our own Westlands BBQ sauce

If you can't decide then have our Combo with a mix of both