

The You're Not Special Menu

The Ribs

Slow cooked, in our various secret dry rubs to create fall of the bone witching hour and sweet jerk baby backs (pork).

The Chicken

Boneless whole chicken thighs are penetrated with our in house Cajun mild rub and baked to succulent perfection before being finished on the fires and slathered with our voodoo yellow habenero sauce and fresh herbs.

The Beef

100 per cent salt beef pucks. Gently seasoned 6oz patties are braised in a seasoned brine, slowly before resting in a steam bath to create the perfect steak style slab. Sliced and served on a bed of picklz topped with homemade sauerkraut, three mustard jeez sauce and a special sauce of our creation.

The Wings

Double tipped chicken wings marinated for 48 hours in a citrus based Caribbean masala coconut chilli oil liquid. Then roasted and fried before being tossed in an Asian red curry style coconut milk based dressing.

The Rices

Dirty.

Creole style spiced long grains that we cook in our seasoned broth so is dripping in flavour whilst cooking. We then fry off in one of our seasoned oils with an abundance of sliced vegetables and herbs.

The Vegetables

We take the whole allotment and marinade for 24 hours in a specially blended rub with chopped fresh herbs before frying in black garlic butter on a ridiculously hot griddle pan. Served with coriander aioli sauce or gunpowder sauce.

Le Grande Mac and Fromage

Bowls of gooey quesa style cheese sauce infused with small Macaroni pasta pieces and unlike anything you have ever tried in the genre before. Topped with crispy onion or chopped bratwurst with sriracha mayo style sauce.

