

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.

Buttermilk Fried Shrimps **8.5**

Jumbo shrimp, spicy buttermilk marinade, panko crumb, red chilli, scallions & BBQ mayo.

Quesadillas **9**

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

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

Nacho Supreme for 2 (V) **15**

Fresh fried corn chips dusted with our moreish seasoning, topped with grilled cheese, guacamole, chilli con queso, sour cream, salsa & jalapeños.

Add Carolina pulled pork for 4.5

SPECIALS

Jacobs Ladder Beef Ribs **26**

Available all-day Tuesday and Friday only

The King of beef ribs, lovingly prepared and smoked over oak before glazing in a bourbon bbq sauce.

Tender and juicy and served with either seasoned fries and 'slaw or creamed mash and fried greens.

Smoked Beef Brisket **Half 100 Whole 180**

Pre order only (72hrs)

Premium quality 14hr smoked Brisket covered in a crisp bark and packed with a smoky flavour. Served with homemade crispy onions.

Add Buttermilk Cornbread, 'Slaw and Pit Boss beans for 6pp

BURGERS & BUNS

BURGERS

All served in a potato bun with seasoned fries

House Cheeseburger **14**

Our 7oz brisket and flank patty, topped with Monterey Jack cheese, lettuce, onions, pickles and Bodean's burger sauce.

Add Streaky Smoked Bacon for 2.5

Smokey Joe's **16.5**

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

BBQ Chicken Burger **14**

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

Buffalo Chicken Burger **15**

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

BUNS

All served in a potato bun, with house 'slaw

Pulled Pork **13**

Our classic bun, hand pulled pork dressed in our Carolina vinaigrette, piled high on a bun with Hickory BBQ sauce.

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.

KC Brisket Bun **16.5**

Hand sliced 14h brisket, chargrilled to perfection then glazed and stacked with Monterey Jack cheese & onion-rings.

DOGS & SUBS

Filled potato sub served with our seasoned fries

House Hotdog **10.5**

Choice of ¼ lb all beef dog or vegan bratwurst, topped with grilled onions.

Chilli Cheese Dog **14.5**

¼lb beef dog, our homemade beef brisket chilli, Monterey Jack cheese and chopped jalapenos.

Boss Hog Dog **15**

¼lb beef dog piled with Carolina pulled pork and doused with chilli con queso. Finished with crispy smoked bacon bits.

Vegan Chilli Cheese Dog (VG) **13.5**

Bratwurst style vegan dog covered in our homemade bell pepper and black bean chilli, vegan cheese, jalapenos & cilantro.

Crispy Shrimp Po' Boy **15**

Our jumbo spicy buttermilk fried shrimp topped with shredded lettuce, fresh chilli diablo mayo and fried capers.

DOWN HOME SPECIALS

Smoked Brisket Chilli (GF) **16.5**

14hr brisket point in a homemade spicy chilli, served with coconut rice, jalapenos, coriander, sour cream and corn chips.

Homemade Bell Pepper and **13**

Black Bean Chilli (VG) (GF)

Served with, coconut rice, jalapenos, coriander and corn chips.

Smokehouse Crispy Chicken **14**

2 pieces of smoked, crispy fried chicken served with a choice of fries and 'slaw or coconut rice and fried greens and a choice of hot sauce or gravy.

Ranch Salad **10**

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

Add chargrilled chicken breast 5.5

Chopped Mexican Salad **10**

Lettuce, avocado, tomato, black beans, radish & wild Rice with honey, lime & coriander dressing.

Add chargrilled chicken breast 5.5

SIDES

Seasoned Fries (VG) (GF) **4.5**

Tossed in our incredibly moreish seasoning and served with BBQ Mayo.

Carolina Fries (GF) **9**

Loaded with our Carolina pulled pork and topped with BBQ sauce, cheese, smoked bacon and scallions.

Mac & cheese **5.5**

Creamy, homemade macaroni cheese with a crisp gruyere crust.

Buttermilk Cornbread Muffins (V) **4.5**

Served with butter.

Pit Boss Beans **4**

Smoky BBQ beans, laced with smoked meat.

Side Salad **5**

Small portion of either our Chopped Mexican or Ranch Salad

Pan-Fried Greens **6.25**

Finished with smoked crispy bacon & crumbled blue cheese.

Sweet Potato Fries (VG) (GF) **5.5**

Beer Battered Onion Rings **4**

House 'Slaw (GF) **3**

*Ribs, butts
& rock'n'roll*

SCAN FOR
ALLERGY MENU



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



V Vegetarian VG Vegan GF Gluten Free

#BODEANSBBO

IF IT MOVES, WE SMOKE IT

Bodean's Kansas City Barbecue

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.

BBQ DINNERS

All served with seasoned fries and 'slaw

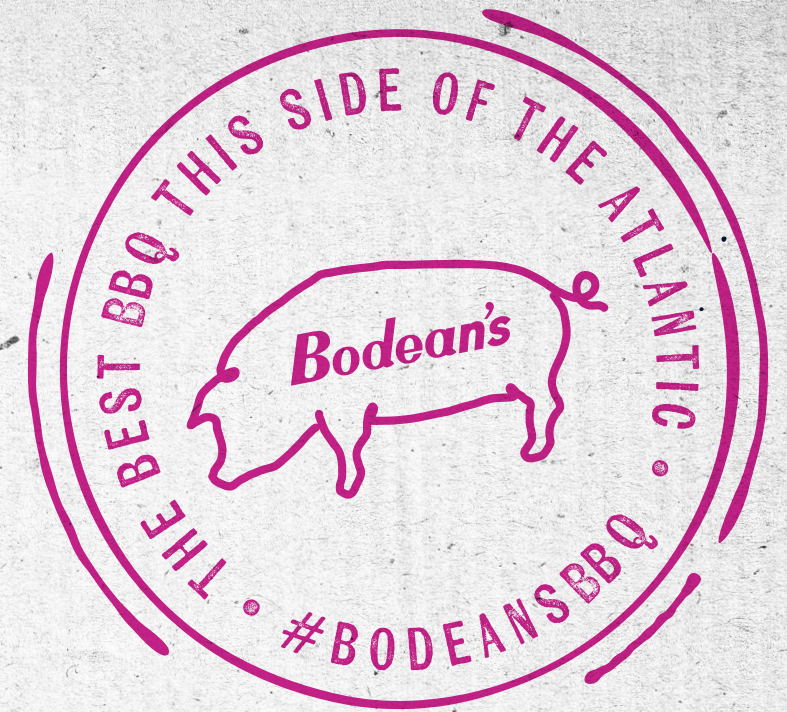
	Half	Whole
Baby Back Ribs (GF)	15.5	28
Our signature smoky sweet and delicate loin ribs, seasoned with our secret recipe rib rub.		
St Louis Cut Spare Ribs		25
Half Rack of succulent, meaty belly ribs, smoked for 5 hours before chargrilling to finish with Bodean's Hickory BBQ.		
	Regular	Large
Beef Brisket Burnt Ends (GF)	16	19
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.		
Smoked Chicken Thighs (GF)		15
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.		
Brisket Dinner		19
Hand sliced 14hr whole Brisket, chargrilled, glazed and topped with Grilled Onions. Served with a choice of creamy mash & gravy or seasoned fries & 'slaw.		

BBQ PLATTERS & COMBOS

Classic Duo (GF)	18
Our famous 14hr Brisket Burnt Ends alongside hand pulled Carolina pork, served with seasoned fries and 'slaw.	
Cluckin Awesome	18
2 smoked chicken thighs and 3 Hickory BBQ wings with cornbread, seasoned fries and 'slaw.	
St Louis Combo	23
Meaty belly ribs paired with our Carolina hand pulled pork, served with seasoned fries and 'slaw.	
Pit Boss Combo (GF)	24
2 smoked chicken thighs, Carolina pulled pork, Texas hot link, pit boss beans and seasoned fries.	
Carolina Combo	27.5
Signature Baby back ribs and 3 Hickory BBQ smoked wings served with our loaded Carolina fries and house 'slaw.	
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.	

DESSERTS

Chocolate Brownie	8
Homemade and indulgent, with hot chocolate sauce and Vanilla 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.	
Vegan Chocolate Brownie (GF) (VG)	8
Served with hot chocolate sauce and Jude's salted caramel ice cream.	
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 or salted caramel. (VG)	



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.

Need no teef to eat my beef!

A DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL.

All of the service charge is distributed amongst all our staff.

BODEAN = BOW (LIKE THE WEAPON) + DEAN (LIKE JIMMY DEAN) / 'BƏŪ DI:N' /

SCAN FOR ALLERGY MENU

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

