

Small Bites

Biltong (g) Air Dried Beef, a South African favourite	4.5
Cape Malay Curry Fish Turmeric, Ground Coriander, Garlic, Onion	4.75
h&T Pot Bread (g) (vv) Rosemary & Butternut Squash	3.5

Steaks & Ribs

Dry Aged Dedham Vale Rib-Eye 450g served with Monkey Gland Sauce (g)	36.50
Dedham Vale T-Bone 700g Olive Oil, Garlic, Rosemary, Braai Salt	49.75
Pork Ribs Marinated in Honey, Rooibos, Whole Grain Mustard & Balsamic for no less than 24 hours	12

Sosaties

Curry Lamb Apricots, Coriander Seed	6
Honey Chicken Toasted Fennel Seeds, Honey, Cayenne Pepper, Vine Tomatoes	4.75
Spiced Pork Belly Muscovado, Coriander Seed, Smoked Granny Smith Apple & Cider Compote	4.75
Chilli Tiger Prawns Cold Smoked Garlic, Chilli, Lime Salt, Orange	7
Sosatie Party All our Sosaties on a sharing platter	20

More from the Braai

Spicy Chicken Wings h&T Smoked Spice Rub Mix	7.75
Cape Malay Curry (vv) Sweet Potato, Coriander Seeds, Burnt Onion, Curry Leaves, Cumin & Bread	5.5
Oxtail & Beef Shin Potjie Onion, Carrot, Red Pepper, Fig Jam & Rice	6

Braai Burgers Served in a soft bun with Cucumber Pickles & Salad

Piri Piri Chicken (g) 24 hour marinated, Braai Salt	9
Portobello Mushroom (g)(vv) h&T Crisp, Chilli Salsa, Herb Salt	6.5

Skin on Dry Roast Chips (vo) Sicklewood Smoked, Lemon, Garlic Salt	4
Braaibroodjie (v) Blatjang (Chutney), Tomato, Onion & Cheese Braai Toast	4.75
Seasonal Greens (vv) Chefs Selections	4.75

Salads

Giant Couscous & Feta Salad (g) (vo) Butternut, Pickled Raisin	6
Pickled Cucumber Salad (vv) Mint, Basil, Red Wine Vinegar	3.5
Fresh Herb Salad (vv) Coriander, Basil, Braai Red Pepper	4

Sheep Chops

Seasoned with Braai Salt

Plate	10
Bowl	20
Bigger Bowl	30



Boerewors

(g) The iconic South African sausage. Made with beef, pork & Lamb, all served with Piri Piri, Blatjang & Monkey Gland dipping sauces



½ metre (approx. 375gr)	13
1 metre (approx. 750gr)	26
1 ½ metres (approx. 1.2kg)	39
2 metres (approx. 1.5kg)	52



hammer & Tongs Braai's



DIRTY BRAAI For 1 -2	SURF & TURF BRAAI For 1 - 2	BABY BRAAI For 1 - 2	BIG BRAAI For 3 -4
Pork Ribs, Spicy Chicken Wings, Skin on Dry Roast Chips, Sheep Chops, Braaibroodjie 38.50	Cape Malay Curry Fish & Biltong to start. Chilli Tiger Prawns Sosatie, Sheep Chops, Spicy Chicken Wings, Skin on Dry Roast Chips, Couscous & Feta Salad 50	450g Dry Aged Dedham Vale Rib-Eye, Spicy Chicken Wings, Spicy Pork Belly Sosatie, Skin on Dry Roast Chips, Braaibroodjie, Couscous & Feta Salad 59.80	Biltong, h&T Pot Bread & Cape Malay Curry Fish to start, 700gr Dedham Vale T-Bone, Chilli Tiger Prawns Sosatie, Spicy Pork Belly Sosatie, Honey Chicken Sosatie, ½ metre Boerewors, Braaibroodjie, Cape Malay Curry, Pickled Cucumber Salad, Herb Salad 115.50



(vv) Vegan (vo) Vegan Option (v) Suitable for Vegetarians (g) Contains Gluten. Please let us know if you have any food allergies. Not all allergens are shown on the menu, please ask for more details. All of our meat is British & Free-Range & our fish from sustainable sources.

The discretionary 12.5% service charge added to your bill is shared equally among the entire team at Hammer & Tongs!

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www.hammertongs.co.uk