

Red's True Barbecue Menu

Address:

11 Queen St, Nottingham NG1 2BL, United Kingdom

Phone: +44 115 837 0530

Opening times:

Starters

XXXL Chicken Wings Small Portion (3)	£7.00
XXXL Chicken Wings Medium Portion (6)	£11.00
XXXL Chicken Wings Large Portion (12)	£20.00
Cauliflower Wings Small Portion (Ve)	£5.00
Cauliflower Wings Medium Portion (Ve)	£9.00

Stepping into Red's True Barbecue on 11 Queen St in Nottingham feels a bit like walking into a temple dedicated entirely to smoke, fire, and unapologetically bold flavors-and the **Red's True Barbecue Menu** is absolutely the star of that experience. As someone who loves exploring hearty, soul-warming food, I found myself instantly drawn in by the aroma of slow-smoked meats drifting from the kitchen. The menu reads like a love letter to American-style barbecue, but with enough creativity to make each dish feel unique. What truly stands out is how Red's manages to capture that authentic smokehouse vibe while keeping everything approachable and easy to enjoy, even for first-timers curious about this style of cooking.

Starting the meal with their iconic XXXL Chicken Wings feels almost like a rite of passage. They come in three options-Small (3 wings), Medium (6 wings), and Large (12 wings)-and the size isn't an exaggeration. These wings are huge, juicy, and coated in a glossy finish that hints at the flavorful punch waiting underneath. Whether you choose classic barbecue glaze, something spicy, or a tangy alternative, the wings hit that perfect sweet spot between crispy skin and tender meat. What I loved most was the way the smoke subtly works its way through each bite without overwhelming the seasoning. They're the kind of starter you order "just to try" and then immediately consider upgrading to a larger portion because they're that satisfying.

If you prefer plant-based options-or simply want something different-the Cauliflower Wings are a surprisingly addictive alternative. Available in Small and Medium portions, these cauliflower bites are crisp on the outside, soft on the inside, and generously sauced just like their chicken counterparts. What impressed me was that they don't feel like a compromise or an afterthought; the texture holds up beautifully, and the flavors are bold enough to stand proudly

among the meat-based dishes. They bring a refreshing lightness to the table while still sticking to that signature Red's smokey-sweet style, making them a great pick for vegetarians or anyone wanting to mix things up.

Beyond starters, the **Red's True Barbecue Menu** continues to unfold with smoked classics like brisket, burnt ends, ribs, and pulled pork-each one slow-cooked until melt-in-your-mouth tender. Even though the restaurant is known for bold, meaty mains, what sets Red's apart is the way they balance textures and flavors. Meats are rich and smoky, but sides like slaw, seasoned fries, or cornbread bring brightness and contrast. The experience feels thoughtfully layered, not just heavy for the sake of being heavy. You can tell that each dish is built with intention, from the rubs to the sauces to the slow-cooking methods.

What really elevates the menu is how easy it is for guests to explore. Whether you're a seasoned barbecue fan or totally new to the cuisine, the layout of the dishes makes it simple to pick favorites. Want a sampler to try a bit of everything? They've got options. Craving something classic like ribs or brisket? You'll find versions that are tender, flavorful, and portioned generously. Even casual diners who just want good comfort food will feel right at home.

Throughout my visit, what I appreciated most was the comforting, unpretentious feel of the place. The food comes out looking rustic rather than overly styled-exactly what you want from a barbecue joint. The flavors, though, are layered and complex, showing real skill behind the scenes. The **Red's True Barbecue Menu** doesn't just list items; it tells a story of smoke, spice, and slow-cooked passion. Every bite seems crafted to give you that nostalgic barbecue warmth, even if you've never actually been to an American smokehouse.

If you're heading to Red's on Queen St, go in hungry, stay open to trying something new, and let the menu guide you. Whether it's the mighty XXXL Chicken Wings that hook you from the start or a smoky plate piled high with brisket or pulled pork, you're in for a meal that's full of character, comfort, and unmistakable flavor. This is the kind of place where you'll finish your meal already thinking about what you want to try on your next visit-and trust me, that list will be long.