



MEMPHIS TO NASHVILLE JUKE JOINT MENU

Smoke. Heat. Soul.

FROM MEMPHIS TO NASHVILLE

From the smokehouses and juke joints of Memphis to the hot-chicken counters and meat-and-three tables of Nashville, Tennessee cooking carries the rhythm of traditional Black Southern food culture.

Built through resourcefulness, skilled hands and recipes passed across generations, this is food shaped by smoke, cornmeal, cast iron, pepper vinegar and community.

Southern Soul brings those traditions together through slow-smoked meats, smoke-fried wings, Nashville heat and soulful sides made for sharing, drinking and getting a little messy.

BORN AT WHELAN'S

WHELAN'S BLACK SOUL BBQ

Guinness • molasses • tamarind • cider vinegar • smokehouse spice

Our signature Guinness-molasses barbecue sauce, created exclusively for Southern Soul at Whelan's—dark, smoky, tangy and bittersweet with a deep malt finish.



JUKE JOINT FAVOURITES

Smoke. Fry. Soul.

BAR BITES

CHARRED SWEETCORN & BROWN-BUTTER HUSH PUPPIES (V) - £6

Charred sweetcorn • buttermilk cornmeal batter • brown butter • house piquante pimento cheese • Southern Soul pepper jelly • spring onion

Crisp charred-sweetcorn and brown-butter hush puppies served over house piquante pimento cheese, finished with Southern Soul pepper jelly and spring onion.

HOT HONEY PIMENTO CROQUETTES (V) - £6.50

Piquante pimento cheese • smoked cheddar • cornmeal crumb • black-pepper buttermilk ranch • Southern Soul Hot Honey

Crisp, molten pimento-cheese croquettes with cooling black-pepper ranch and finished with a drizzle of Southern Soul Hot Honey

MEMPHIS BBQ CHICKEN SKINS - £4.50

Crisp chicken skins • Memphis dry rub • peppered Alabama white sauce • pepper-vinegar pickles

Rendered until glass-crisp, dusted with Southern Soul Memphis seasoning and served with sharp Alabama white sauce.

BEALE STREET RIB TIPS - £9

Applewood-smoked pork rib tips • Southern Soul Memphis dry rub • sweet-tea and apple-cider braise • Memphis barbecue glaze • house dill pickles • white bread • crispy onions

Slow-smoked pork rib tips, sweet-tea braised and charred beneath a sticky Memphis barbecue glaze, served with house dill pickles and sliced white bread.

SMOKE-FRIED WINGS

6 WINGS - £11 • 8 WINGS - £14.50

6 – choose one flavour • 8 – choose up to two flavours

MEMPHIS DRY RUB

Southern Soul Memphis dry rub • Smoked paprika • black pepper • garlic • mustard • celery salt • brown sugar

Savoury and peppery with the unmistakable dry-rub character of Memphis barbecue.

WHELAN'S BLACK SOUL BBQ

Guinness • molasses • tamarind • cider vinegar • smokehouse spice

Sticky, smoky and bittersweet with tang, malt and a deep barbecue finish.

NASHVILLE HOT

Cayenne oil • Southern Soul hot seasoning • bread-and-butter pickles • comeback sauce

Crisp wings brushed with Nashville hot oil and served with sweet-sharp pickles and cooling comeback sauce.

SOUTHERN SOUL WING FLIGHT - £19.50

12 WINGS • THREE FLAVOURS

4 Memphis Dry Rub • 4 Whelan's Black Soul BBQ • 4 Nashville Hot

Dill pickles • Alabama white sauce • comeback sauce

Twelve smoke-fried wings bringing together the savoury smoke of Memphis, our Whelan's Black Soul BBQ and the fiery heat of Nashville.



FROM THE KITCHEN

Smokehouse plates, hot chicken & Southern favourites.

HANDHELDS

Served with seasoned skin-on fries & mustard slaw.

BLACK SOUL MAPLE-BACON STEAKBURGER

- £18.50

170g steakburger • maple-black-pepper bacon • house piquante pimento cheese • Whelan's Black Soul BBQ • Tennessee chow-chow • crispy tobacco onions • toasted brioche

A juicy 170g steakburger stacked with smoky maple-black-pepper bacon, molten pimento cheese and Tennessee chow-chow, finished with Whelan's Black Soul BBQ and crispy tobacco onions in toasted brioche.

NASHVILLE HOT CHICKEN SANDWICH - £17.00

Buttermilk chicken thigh • Nashville hot oil • mustard slaw • bread-and-butter pickles • comeback sauce • toasted brioche

Crisp buttermilk chicken brushed with Nashville hot oil and stacked with sharp slaw, sweet pickles and cooling comeback sauce.

SOUTHERN • HOT • HOTTER

SOUTHERN SOUL HOT HONEY MUSHROOM SANDWICH

(V) - £13.50

Southern-tempura oyster mushrooms • Southern Soul Hot Honey • mustard slaw • dill pickles • vegan comeback sauce • toasted bun

Shatteringly crisp Southern-tempura oyster mushrooms lacquered with Southern Soul Hot Honey and layered with sharp mustard slaw, dill pickles and creamy vegan comeback sauce.

SMOKEHOUSE PLATES

Nashville Hot Chicken & Malted Waffle - £17

Malted cornmeal waffle • buttermilk chicken thigh • Nashville hot oil • Southern Soul Hot Honey • whipped maple butter • bread-and-butter pickles

Crisp Nashville hot chicken over a golden malted waffle, finished with hot honey, whipped maple butter and sharp pickles.

SOUTHERN • HOT • HOTTER

Memphis Dry-Rub Pork Ribs - £23.50

St Louis-cut ribs • Memphis dry rub • Whelan's Black Soul BBQ • two Southern sides

Slow-smoked ribs finished with Southern Soul Memphis dry rub and served with Whelan's Black Soul BBQ on the side, allowing the bark and smoke to remain the focus.

TENNESSEE CORNMEAL CATFISH FRY - £20

Catfish fillet • seasoned cornmeal crust • Southern Soul chow-chow • hot-sauce tartare • dill pickles • charred lemon • two Southern sides

Catfish fried in a crisp, highly seasoned cornmeal crust with sharp Southern Soul chow-chow, hot-sauce tartare, dill pickles and charred lemon.

TENNESSEE SMOKEHOUSE BOWL - £20

Smoked-cheddar cornmeal • braised greens • pit beans • chow-chow • tobacco onions • Scotch bonnet cornbread

Creamy smoked-cheddar cornmeal with smoky beans, braised greens, sharp chow-chow and crispy onions.

CHOOSE YOUR BOWL TOPPING

*Southern-tempura oyster mushrooms - Included
Sweet-tea & black-pepper smoked chicken +£4
Black Soul smoked beef chuck +£6*

Vegetarian greens and beans served with the mushroom option.



FROM THE SMOKEHOUSE

Low, slow & made for the table.

THE JUKE JOINT CENTREPIECE

THE MEMPHIS BOARD FOR TWO - £65

CHOOSE ANY TWO - MIX & MATCH OR DOUBLE UP

MEMPHIS-STYLE PORK RIBS

St Louis-cut ribs • Memphis dry rub • Whelan's Black Soul BBQ

Sweet-Tea & Black-Pepper Chicken

Applewood-smoked chicken thighs • sweet-tea & honey lacquer • cracked black pepper

BEALE STREET RIB TIPS

Applewood-smoked pork rib tips • Memphis dry rub • sweet-tea braise • Memphis barbecue glaze • dill pickles

SWAP ONE SMOKEHOUSE SELECTION FOR BLACK SOUL SMOKED BEEF CHUCK +£15

Coffee-spice rubbed • cola-spritzed • slow-smoked until tender

BUILT FOR THE TABLE

Served with **three Southern sides**, Scotch bonnet honey-glazed cornbread and sliced white bread.

SOUTHERN SOUL SAUCE-AND-PICKLE CADDY

Whelan's Black Soul BBQ • Peppered Alabama White • Comeback Sauce • Southern Soul Chow-Chow • Pepper-Vinegar Pickles

A table-filling smokehouse feast built around bark, smoke, sides and sauces —the abundance and hospitality of a Memphis table, served the Southern Soul way



SOUTHERN COMFORT

Sides from the South & something sweet.

SOUTHERN SIDES

FOUR-CHEESE MAC & CHEESE - £5

Macaroni • mozzarella • Red Leicester • mature cheddar • smoked cheese • cream cheese

Rich Southern-style mac baked in our four-cheese sauce until creamy underneath with a golden finish.

Tennessee Pit Beans - £5

Slow-cooked beans • molasses • charred peppers • smokehouse spice • barbecue liquor • smoked meat

Slow-cooked, smoky and slightly sweet with molasses, charred peppers and smokehouse spice.

BRAISED GREENS & PEPPER VINEGAR - £7

Seasonal greens • smoked turkey • garlic • onion • house pepper vinegar

Slow-braised with smoked turkey, garlic and onion, finished with sharp house pepper vinegar.

MUSTARD SLAW - £4

Cabbage • carrot • red onion • Tennessee mustard • cider vinegar • celery seed

Crisp cabbage, carrot and red onion tossed in a sharp, lightly creamy Tennessee-style mustard dressing.

SOUTHERN-SEASONED SKIN-ON FRIES - £4

Skin-on fries • Southern Soul seasoning

Golden skin-on fries tossed through our smoky, savoury house seasoning.

SWEET THINGS

BANANA PUDDING SUNDAE - £6

Vanilla custard • caramelised banana • vanilla wafers • whipped cream • caramelised banana crumb • salted caramel

Southern banana pudding rebuilt as a layered sundae with silky vanilla custard, caramelised banana, crushed vanilla wafers, whipped cream, salted caramel and buttery caramelised banana crumb.

TENNESSEE FIRESIDE SWEET POTATO PIE - £7

Roasted sweet potato • brown butter • golden syrup • molasses • Tennessee whiskey • orange • warm spice • brown-sugar crust • burnt-honey cream

Silky brown-butter sweet potato custard with warm spice, orange and a hint of Tennessee whiskey, baked in a brown-sugar crust and finished with burnt-honey cream.

SMOKE. HEAT. SOUL.

From Memphis to Nashville.

Made the Southern Soul way.

Please speak to the team regarding allergens and dietary requirements.