



BLUE SMOKE

ON THE BAY

BREAD & THINGS

ARTISAN SOURDOUGH BREAD 3.50 <i>with smoked marrowbone butter, cold pressed rapeseed oil and balsamic dip. Pink Himalayan smoked salt</i>	TEAR AND SHARE, GARLIC AND HERB, WOODFIRED FLATBREAD 3.50	BURNT TOMATO, ANCHOVY AND GOATS CHEESE BRUSCHETTA 4.50	NOCELLARA DEL BELICE PICKLED SICILIAN OLIVES 3.00
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STARTERS

SOLWAY LOBSTER AND MUNCASTER CRAB BISQUE served with artisan bread 6.50	LOBSTER SLIDER <i>Solway Firth lobster in a brioche bun with sliced plum tomato, frisee lettuce, chive mayonnaise</i> 9.00	CHICKEN AND HAM TERRINE with pickled woodland mushrooms, crispy chicken skin and grilled sourdough 8.50	SMOKED VENISON CARPACCIO seared in burnt oak dust, venison, black pudding and quail Scotch egg. Pear chutney, honey, mustard and hazelnut vinaigrette 9.00
WOOD EMBER ROASTED HERITAGE BEETROOT, <i>Leagrams organic goats curd, Sichuan flower pepper, wild rocket and toasted cob nuts</i> 7.50	GOSLING'S RUM, CHILLI AND MUSCOVADO SUGAR CURED HOT, WOOD SMOKED SALMON, with charred fennel, mango and chilli salsa 8.50	CUMBRIAN DELI a plate of locally sourced smoked and cured meats, cheeses, potted smoked trout, artisan bread and homemade pickle 9.00	SPICY PINTO BEANS COOKED LOW AND SLOW topped with grated cheese served with corn bread 6.50

WOODFIRED

As you can see we are cooking on an open fire and grilling with hardwood, locally sourced and processed by Logs Direct for a genuine woodfired cooking experience. The wood types that we use are specifically chosen to enhance the food and flavour, but as a consequence external factors can play their part in the cooking process, meaning cooking times can change depending on the weather conditions and of course the density of the wood in the oven at that time. We will always aim to get your food out as soon as is practically possible and we hope that you appreciate and enjoy the experience of our woodfired restaurant.

The following mains are cooked on our woodfired grill and come with one side dish of your choice, extra sides can be taken and will be charged accordingly.

SMOKED LOW & SLOW	MANGO HABANERO SPICED CHICKEN BREAST <i>with spring onion and coriander salsa</i> 17.50	8 OZ. OR 10 OZ. HEREFORDSHIRE BEEF FILLET wrapped in bacon and sage 24.00/29.00	BRICKLAYER 8oz Rump steak, pounded then marinated for 24 hours in smoked paprika with garlic and chilli, served with guacamole and crème fraîche. When they're gone they're gone 18.50
HOT LINKS <i>smoked beef sausage with French's American mustard and Southern style potato salad</i> 15.50	LEG OF LAMB STEAK <i>marinated in garlic, English mustard and rosemary. Served with black olive, anchovies and garlic tapenade</i> 17.50	10 OZ. DRY AGED SIRLOIN "best served rare through to medium" 25.00	
COFFEE RUB SHORT RIB <i>slow cooked short rib of beef, rubbed in our special coffee spice seasoning, smoked over oak chips then finished on our woodfired grill. Served with Texas slaw, homemade Gosling's rum ketchup and a herb, garlic and marrowbone crumble</i> 21.00	GLOUCESTER OLD SPOT PORK BELLY <i>with confit orange, thyme and brown sugar</i> 18.00	10 OZ. HEREFORDSHIRE RIB-EYE "best served medium rare through to medium well" 25.00	SAUCES 1.50 Peppercorn. Béarnaise. Chimichurri. Smoked marrowbone butter. Homemade Gosling's rum ketchup or Hollandaise
	10OZ TOMAHAWK PORK STEAK <i>Bourbon brined with Buffalo Trace Bourbon</i> 20.00	8 OZ. HOMEMADE BEEF BURGER <i>with sliced smoked brisket and melted cheese, served in a brioche bun with dill pickle and Texas slaw</i> 18.00	

FISH

WHOLE SEA BASS stuffed with lemon and herb gremolata 24.00	HALIBUT STEAK with burnt lemon and Hollandaise sauce 26.00	MONK FISH AND LANGOUSTINES SKEWER with a sweet red pepper pesto dip and fresh lime 27.00	WHOLE LOBSTER parsley butter and lemon ALTERNATIVELY ADD HALF A LOBSTER TO ANY MAIN COURSE FOR 14.50 30.00
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SALADS & VEGETARIAN

The following mains are served complete

SWEET POTATO AND PINTO BEAN CHILLI <i>sour cream, guacamole and fresh herbs, served with wild rice</i> 16.00	WOODFIRE GRILLED BUTTERNUT SQUASH AND CELERIAC <i>with creamed spinach, apple glaze, walnut and basil pesto, triple cooked chips</i> 16.50	ROASTED VEGETABLE SALAD <i>cumin and black onion seeds, wood fired paneer and pickled jalapeño</i> SMALL 7.50 LARGE 12.50	WEDGE SALAD <i>with grilled chicken, anchovies, pancetta, boiled egg and garlic croutons</i> SMALL 7.50 LARGE 12.50
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SIDES (ALL 3.50)

TRIPLE COOKED CHIPS	ROASTED SADDLEBACK POTATOES	PETIT POIS <i>with baby onions and pancetta</i>	POTATO AND BACON SALAD <i>with boiled egg</i>
SWEET POTATO MASH <i>with chilli, sour cream, garlic and chives</i>	CREAMED SPINACH <i>with nutmeg</i>	CAULIFLOWER CHEESE	MIXED LEAF SALAD <i>with Texas slaw</i>
GRATIN DAUPHINOISE POTATOES	BEER BATTERED ONION RINGS	WEDGE SALAD <i>with ranch dressing</i>	

PUDS

STICKY CHOCOLATE PUDDING <i>with Gosling's Black Seal Rum & Raisin ice cream</i> 7.50	CHOCOLATE AND CAPTAIN MORGAN SPICED RUM MOUSSE <i>with caramelised bananas and sticky brioche, Madagascan vanilla ice cream</i> 7.50	VANILLA CHEESECAKE <i>with toffee popcorn</i> 7.50	ICE CREAM <i>a wide selection of bespoke and traditional ice creams and sorbets by The Handmade Ice Cream Company</i> 2.50 per scoop
MULLED AUTUMN FRUITS <i>with chewy meringue, homemade lemon curd and fresh berries</i> 6.50	PEAR AND PECAN NUT SUNDAE <i>butterscotch sauce, caramel, honeycomb & fudge ice cream</i> 6.50	HOT APPLE, SULTANA AND ALMOND STRUDEL <i>with smoked almond and maple syrup ice cream</i> 6.50	LOCALLY PRODUCED ARTISAN CHEESES <i>with artisan biscuits and homemade chutney</i> 8.50