



BLUE SMOKE

ON THE BAY

BREAD & THINGS

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

STARTERS

SOLWAY LOBSTER AND MUNCASTER CRAB BISQUE <i>with artisan bread</i>	6.50	WEDGE SALAD <i>with grilled chicken, anchovies, pancetta, boiled egg and garlic croutons</i>	7.50/12.50
WOOD EMBER ROASTED HERITAGE BEETROOT <i>Leagrams organic goats curd, Sichuan flower pepper, wild rocket and toasted cob nuts</i>	7.50/12.50	SPICY PINTO BEANS COOKED LOW AND SLOW <i>topped with grated cheese, served with corn bread</i>	6.50
ROASTED VEGETABLE SALAD <i>cumin and black onion seeds, woodfired Paneer and pickled jalapeño</i>	7.50/12.50	GOSLING'S RUM, CHILI AND MUSCOVADO SUGAR CURED, HOT WOOD SMOKED SALMON, <i>charred fennel, mango and chili salsa</i>	8.50

SANDWICHES & FLATBREADS

PULLED PORK AND APPLE SAUCE <i>in a toasted brioche bun, served with potato and bacon salad with boiled egg</i>	12.50	CHICKEN LEBANESE FLATBREAD <i>strips of wood grilled chicken breast, rocket salad, crispy pancetta and ranch dressing</i>	10.50
SMOKED BRISKET <i>in a toasted brioche bun with homemade Gosling's Rum ketchup. Served with triple cooked chips and sour cream slaw</i>	12.50	LEBANESE FLATBREAD <i>Feta cheese, red onion, rocket salad and tomato salsa</i>	9.50
FLAKED SALMON, GUACAMOLE & PANCETTA <i>in a garlic and herb wrap served with salad</i>	10.50	EXTRA SIDES <i>triple cooked chips or seasonal salad</i>	3.50

MAINS

8OZ HOMEMADE BEEF BURGER <i>with sliced smoked brisket and melted cheese, served in a brioche bun with dill pickle, Texas slaw and a side of triple cooked chips</i>	18.00	HOT LINKS <i>smoked beef sausage with French's American mustard and Southern style potato salad</i>	15.00
10OZ HEREFORDSHIRE RIB-EYE STEAK <i>with smoked marrowbone butter, onion rings and triple cooked chips</i>	25.00	HALF GRILLED LOBSTER <i>served with seasonal salad and triple cooked chips</i>	24.00
GLOUCESTER OLD SPOT PORK BELLY <i>with confit orange, thyme and brown sugar, served with spinach and roasted saddleback potatoes</i>	18.00	SWEET POTATO AND PINTO BEAN CHILLI <i>sour cream, guacamole and fresh herbs, served with wild rice</i>	16.00
MANGO HABANERO SPICED CHICKEN BREAST <i>with spring onion and coriander salsa served with triple cooked chips</i>	17.50	WOODFIRED GRILLED BUTTERNUT SQUASH AND CELERIAC <i>creamed spinach, apple glaze, walnut and basil pesto served with triple cooked chips</i>	16.50