

WOOD-FIRED

As you can see we are cooking on an open fire and grilling with British hardwoods, making for a genuine wood-fired dining 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.

NIBBLES

MIXED OLIVES V GF VE	3.50	GARLIC FLATBREAD V	4.50	SOURDOUGH BREAD olive oil and balsamic dip V VE	4.50
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STARTERS

BBQ BRISKET OF BEEF coleslaw and cucumber salad	6.00	HOT WOOD SMOKED SALMON cured with Gosling's Rum, chilli and muscovado sugar, served with grilled fennel, mango chilli and coriander salsa GF	8.50	PEA & HAM SOUP pea soup with shredded ham and a sourdough croûton (vegetarian option available)	6.50
LAMB KOFTA red onion, cucumber, tomato salad tzatziki and flatbread strips	6.50	BEETROOT & GOATS CHEESE SALAD candied walnuts and rocket leaves with a honey and lemon dressing V GF N	6.50	GRILLED VEGETABLES seasonal vegetables prepared over our wood-fired grill, served with truffle oil V GF VE	6.00
CHAR-GRILLED SARDINES (butterflied on request) tomato salsa and grilled sourdough bread	7.00			CRISPY DUCK slow cooked, then deep fried shredded duck leg, with fresh chillies, sliced cucumber ribbons, spring onion, bean sprouts and hoisin sauce served on a Chinese pancake	7.00
GAZPACHO grilled langoustine tail, Tabasco vinaigrette GF	6.50				

FROM THE GRILL

10oz RUMP STEAK marinated for 24 hours in smoked paprika with chilli and garlic, served with guacamole and crème fraîche and half grilled lemon GF	27.00
10oz DRY AGED SIRLOIN GF	28.00
8oz SALT AGED BEEF FILLET GF	31.00
DARNE OF SALMON served with half a grilled lemon	24.00
TOFU marinated for 24 hours in smoked paprika with chilli and garlic, served with guacamole and crème fraîche V	18.00

The above mains are served with confit vine tomatoes, a flat mushroom, wilted greens and a sauce and a side of your choice.

(Extra sides can be taken and will be charged accordingly)

All our steaks are cooked to your individual choosing. For maximum flavour and enjoyment we recommend Rare through to Medium is best, however well done is available.

SHARERS

BBQ BRISKET OF BEEF, PORK RIBS & CHICKEN STRIPS Blue Smoke chips coleslaw, bourbon BBQ sauce and cajun mayonnaise	46.00
18oz CHATEAUBRIAND fondant potato, wilted greens and three sauces: peppercorn, red wine & shallot jus and béarnaise (we do not serve this dish well done) GF	75.00

SIDES 3.00 GF

TENDER STEM BROCCOLI
SWEET POTATO FRIES
BEER BATTERED ONION RINGS (NOT GF)
WILTED GREENS
FONDANT POTATO
SUMMER GREEN SALAD
ROCKET SALAD with balsamic dressing
BLUE SMOKE CHIPS
NEW POTATOES

SAUCES & BUTTERS 2.50 GF

BLUE SMOKE RUM KETCHUP	BLUE CHEESE
RED WINE & SHALLOT	BOURBON BBQ (NOT GF)
PEPPERCORN	CAJUN MAYONNAISE
CHIMICHURRI	LEMON & HERB GREMOLATA
BÉARNAISE	GARLIC & HERB BUTTER

COMPLETE DISHES

BUTTERFLIED CHICKEN BREAST marinated in our secret rub, served with tender stem broccoli, Blue Smoke chips and chimichurri sauce GF	20.00	WHOLE STUFFED SEA BASS lemon and herb gremolata, new potatoes and tenderstem broccoli	22.00	SPICY PINTO BEANS cooked low and slow with smoked cheese and grilled sourdough V	16.00
DUO OF LAMB Lamb belly and two bone rack of lamb, served with savoy cabbage, peas, garlic potatoes and mint jus GF	26.00	LOBSTER & TEMPURA SOFT SHELL CRAB half a lobster with garlic butter and tempura soft shell crab, served with Blue Smoke chips, summer salad and lemon	26.00	PORK BELLY & FILLET apple dipping sauce, sauteed cabbage, fondant potato, crispy crackling and a red wine jus GF	23.00

BLUE SMOKE BURGERS

8OZ BEEF BURGER crispy pancetta and mature cheddar cheese, served in a beer sourdough bun with tomato, gherkin, lettuce and Blue Smoke chips	19.50
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GREEN BURGER char-grilled courgette, grilled halloumi, red onion and chilli relish served in a beer sourdough bun and Blue Smoke chips V	18.00
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SALADS

CAESAR SALAD grilled strips of chicken breast marinated in our secret rub, baby gem lettuce, pancetta, parmesan shavings, boiled egg, sourdough croutons and Caesar dressing	18.00	GRILLED MEDITERRANEAN VEGETABLE SALAD quinoa and halloumi with a balsamic glaze GF V	17.00
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Tofu alternative
VE GF

AVOCADO SALAD grilled salmon, new potatoes, baby spinach, rocket leaves and walnuts GF V N	17.00
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Prices are inclusive of VAT charged at the current rate. It's the responsibility of the diner to inform or ask any team member on special dietary requirements or allergen information. Allergen information is available for all our dishes, however, due to preparation or cooking method, it is not possible to guarantee total segregation of any allergens.

(N) - contains nuts (V) - vegetarian (GF) - gluten free (VE) - vegan