

## 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.

### WHILST YOU DECIDE

ARTISAN SOURDOUGH BREAD 4.50 <i>with butter, olive oil and balsamic dip, smoked sea salt (V, VE)</i>	GARLIC AND HERB 4.50 <i>wood-fired flatbread (V, VE)</i>	MIXED OLIVES AND 4.50 FETA CHEESE (GF, V)	CRISPY COATED PULLED 5.50 <i>beef brisket and blue cheese balls (6)</i>
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### STARTERS

ROASTED VINE TOMATO AND FENNEL SOUP 5.50 <i>artisan sourdough bread (V, VE)</i>	CRISPY DUCK 7.50 <i>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</i>	CAMEMBERT SHARER 12.50 <i>grilled vine tomatoes, Blue Smoke chutney and grilled sourdough toast</i>
GRILLED WHITE ONION AND MANCHEGO TART 7.50 <i>pickled walnuts, herb oil and garden salad (N)</i>	KING PRAWNS 9.00 <i>tomato, garlic, chorizo and herb sauce</i>	WOOD-FIRED JACKFRUIT 6.50 <i>mixed with spicy pinto beans cooked low and slow, served with toasted sourdough (V, VE) (Gluten Free Available)</i>
BLUE SMOKE'S SIGNATURE HOT WOOD SMOKED SALMON 8.50 <i>cured in Gosling's rum, chilli and muscovado sugar, served with charred fennel, mango and chilli salsa (GF)</i>	HALF RACK OF STICKY PORK RIBS 6.50 <i>Blue Smoke coleslaw and crackling (N)</i>	

### WOOD-FIRED GRILL

BUTTERFLIED CARIBBEAN SPICE RUBBED CHICKEN BREAST 17.50 <i>a sweetcorn, red pepper, tomato, onion and coriander salsa (GF, N)</i>	10oz HIMALAYAN SALT CHAMBER RIB-EYE STEAK (GF) 25.00
HARISSA MARINATED LAMB RUMP 21.50 <i>minted yoghurt with turmeric, chopped pistachios (N, GF)</i>	20oz CHATEAUBRIAND FOR TWO 75.00 <i>with béarnaise sauce and crispy onions rings Blue Smoke chips and creamed spinach (complete dish)</i>
FULL RACK OF STICKY PORK RIBS 17.00 <i>Blue Smoke coleslaw and crackling (GF, N)</i>	7oz BLUE SMOKE BEEF BURGER 17.50 <i>with crispy pancetta and Pepper Jack cheese, served in a brioche bun with tomato, gherkin and lettuce. Feeling Hungry? Ask to double up your burger! (GF)</i>
BLUE SMOKE SIGNATURE BRICKLAYER STEAK 19.00 <i>8oz Rump Steak, marinated for 24 hours in smoked paprika, garlic and chilli, served with Guacamole and crème fraîche (GF, N)</i>	ENHANCE YOUR STEAK 9.00 <i>by adding 6 grilled king prawns in garlic butter or half grilled lobster and garlic butter (GF)</i>
10oz DRY-AGED SIRLOIN STEAK (GF) 25.00	18.50
8oz DRY-AGED FILLET STEAK (GF) 28.00	

### SAUCES 1.50

PEPPERCORN
BÉARNAISE
BLUE SMOKE RUM KETCHUP (VE, V)
BLUE CHEESE,
GARLIC BUTTER (V)

Our Steaks are served with confit vine tomatoes, flat mushroom and a side of your choice.

For maximum flavour and enjoyment we recommend Rare through to Medium.

Well done is available but will take longer to cook and all our steaks are gluten free, dependant on the side.

### WOOD-FIRED FISH

PLANK GRILLED FILLET OF LOCH DUART SALMON 17.50 <i>hollandaise sauce and charred asparagus (GF)</i>	GRILLED GILT-HEAD BREAM FILLETS 18.50 <i>stuffed with fennel, lemongrass and chilli (GF)</i>
WHOLE LOBSTER 35.00 <i>simply wood-fired with garlic butter and lemon (gf)</i>	

All main courses are served with a side of your choice. Extra sides can be taken and will be charged accordingly.

### SIDE DISHES 3.50

MIXED LEAF SALAD house dressing (VE, V)
TRIPLE COOKED THICK CHIPS (VE, V)
MAC AND CHEESE (V)
BOILED NEW POTATOES, PARSLEY BUTTER (V)
WOOD-FIRED GRILLED ASPARAGUS (VE)
CREAMED SPINACH (V)
BEER BATTERED ONION RINGS (V)
SWEET POTATO FRIES, PAPRIKA (VE, V)

All sides and sauces are gluten free excluding onion rings.

### MEAT FREE

SOYA BEAN AND VEGETABLE BURGER 16.00 <i>in a brioche bun, with red onion and thyme relish, tomato, gherkin and lettuce</i>
SPICY PINTO BEANS 15.00 <i>cooked low and slow, glazed with vegan cheese and grilled sourdough (VE)</i>
SIZZLING SKILLET 15.00 <i>onions and peppers mixed with Cajun spices, jackfruit and spicy pinto beans cooked low and slow (GF, VE)</i>

### SOMETHING SWEET

STICKY TOFFEE PUDDING 7.50 <i>with rum butterscotch sauce and Bourbon Vanilla ice cream</i>	NORTHERN BLOCK 6.50 for 3 scoops <i>ICE CREAMS (VE) Bourbon Vanilla Peanut Chip Strawberry Yuzu, Chocolate Orange Blossom Caramel &amp; Sea Salt</i>
MALTEASER CHEESECAKE 7.00 <i>with malted milk chocolate sauce</i>	NORTHERN BLOCK 2.00 per scoop <i>SORBET (VE, DF) Sicilian Lemon or Raspberry Sorrel</i>
STRAWBERRY MERINGUE 7.00 <i>with Disaronno soaked strawberries and whipped cream</i>	
WARM CHOCOLATE BROWNIE 6.00 <i>with vanilla ice cream</i>	

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 (DF) - dairy free