

## DINNER

Sunday to Thursday 6pm - 9.15pm last table reservation  
Friday and Saturday 6pm - 9.45pm last table reservation

### NIBBLES

MIXED OLIVES <b>V</b> <b>GF</b>	3.50	GARLIC FLATBREAD <b>V</b>	4.50	SOURDOUGH BREAD <b>V</b>	4.50
				olive oil and balsamic dip	

### STARTERS

BLUE SMOKE SHARER PLATTER (TO SHARE BETWEEN 2 PEOPLE) <i>platter of jerk chicken, air-dried ham, hot wood smoked salmon and smoked Cumberland farmhouse cheese, accompanied with flatbread hummus and guacamole</i>	16.00	BLUE SMOKE VEGGIE SHARER PLATTER (TO SHARE BETWEEN 2 PEOPLE) <b>V</b> <i>platter of marinated grilled vegetables, falafels, smoked Cumberland farmhouse cheese and mixed olives, accompanied with flatbread hummus and guacamole</i>	14.00
SPICY TOMATO SOUP <b>V</b> <i>artisan bread</i>	6.00	HOT WOOD SMOKED SALMON <b>GF</b> <i>cured with Gosling's Rum, chilli and muscovado sugar, served with charred pak choi and pickled cucumber relish</i>	8.50
POTATO ROSTI TOPPED WITH GRILLED GOATS CHEESE <b>V</b> <b>GF</b> <i>warm beetroot salad, horseradish sour cream dressing and balsamic</i>	6.50	SPICED PORK BELLY <i>crispy kale 'seaweed' with teriyaki, ginger and coriander dressing</i>	7.50
		SHELLED TIGER PRAWNS <b>GF</b> <i>garlic butter, gratinated with Parmesan cheese</i>	8.00
		JERK CHICKEN STRIPS <b>GF</b> <i>mango and chilli salsa, little gem wedges topped with fresh lime and coriander</i>	7.50

### 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.

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.

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

BRICKLAYER <b>GF</b> <i>8oz Rump steak, pounded then marinated for 24 hours in smoked paprika with chilli and garlic, served with Guacamole and crème fraiche</i>	20.00	16oz TOMAHAWK STYLE TRIMMED PORK CHOP <b>GF</b> <i>WARNING: this dish is seriously spicy! Served with our homemade chilli and bourbon glaze which contains Carolina reapers, the world's hottest chili pepper</i>	20.00	MONKFISH <b>GF</b> <i>wrapped in air-dried ham, on a shallot and Malbec reduction</i>	22.00
8oz HIMALAYAN SALT CHAMBER AGED BEEF FILLET <b>GF</b>	28.00	BUTTERFLIED CHICKEN BREAST MARINATED IN OUR SECRET RUB <i>chimichurri sauce</i>	18.00	GRILLED SALMON ESCALOPE <b>GF</b> <i>sauce vierge; a fresh virgin olive oil, tomato and herb dressing</i>	19.00
10oz DRY AGED SIRLOIN STEAK <b>GF</b>	26.00	CHUMP OF LAMB <b>GF</b> <i>marinated in rosemary and garlic with mint pesto</i>	22.50	WHOLE GRATINATED LOBSTER THERMIDOR <i>Gruyère and Parmesan cheese sauce with whole prawn tails</i>	30.00
CUT OF THE DAY	Priced Daily			SPICY PINTO BEANS COOKED LOW AND SLOW <b>V</b> <i>smoked cheese and grilled sourdough</i>	16.00
CHATEAUBRIAND FOR TWO 16oz minimum <b>GF</b> <i>two sides and two sauces of your choice 'we do not serve well done on this one'</i>	65.00				

### SAUCES & BUTTERS (ALL 1.50)

steak dishes include one within their price

Blue Smoke rum ketchup, red wine & shallot, chimichurri, garlic & herb butter, cream of peppercorn, Béarnaise, sauce vierge (a fresh virgin olive oil, tomato and herb dressing)

### SIDES (ALL 3.50)

TRIPLE COOKED CHIPS <b>V</b>	CREAMY SPINACH GRATIN <b>V</b> <b>GF</b>	PETIT POIS <b>GF</b> <i>with baby onions and pancetta</i>
BOILED NEW POTATOES <b>V</b> <b>GF</b> <i>and parsley butter</i>	SWEET POTATO FRIES <b>V</b> <i>with smoked paprika</i>	MIXED LEAF SALAD <b>V</b> <b>GF</b>
GRILLED TENDER STEM BROCCOLI <b>V</b> <b>GF</b>	CHARRED PAK CHOI <b>V</b> <i>teriyaki, ginger and coriander dressing</i>	BEER BATTERED ONION RINGS <b>V</b>
DAUPHINOISE POTATO <b>V</b> <b>GF</b>		

### BLUE SMOKE BURGERS

8oz BLUE SMOKE GROUND BEEF BURGER <i>crispy pancetta and mature cheddar cheese, served in a beer sourdough bun with tomato, gherkin, lettuce and triple cooked chips</i>	18.50	GREEN BURGER <b>V</b> <i>wood-fired halloumi served over our own recipe chickpea patty in a beer sourdough bun, red onion chilli and thyme relish and triple cooked chips</i>	17.00
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### DESSERTS

FRANGIPANE <b>V</b> <b>N</b> <i>warm frangipane and apricot tart with Madagascar vanilla ice cream</i>	6.50	CHEESECAKE <b>V</b> <b>N</b> <i>Baileys and chocolate cheesecake, hot chocolate sauce</i>	6.00	ARTISAN CHEESE SELECTION <i>Westcombe cheddar, Eden Valley brie, Kinderton Ash goats cheese and Colston Bassett stilton, with artisan biscuits, home-made chutney, celery, grapes and apple</i>	12.50	ICE CREAM & SORBET SELECTION <b>N</b> <b>GF</b> <i>Ice cream: Madagascar vanilla, roasted strawberry, chocolate &amp; sea salt, diabetic vanilla ice cream</i>	2 scoops 4.50 3 scoops 6.00
PANNA COTTA <b>V</b> <b>GF</b> <i>vanilla panna cotta topped with a mixed berry compote</i>	6.50	SEMI-FREDDO <b>V</b> <b>GF</b> <i>frozen lemon semi-freddo topped with chocolate &amp; sea salt ice cream</i>	5.50			Sorbets: Raspberry & sorrel, Sicilian lemon, pink grapefruit & bergamot	

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