



BLUE SMOKE
ON THE BAY

SUNDAY LUNCH

TWO COURSE £24.00 OR THREE COURSE £30.00 (INCLUDING COFFEE)

12NOON - 3.30PM

STARTERS

SPICY TOMATO SOUP **V**

artisan bread

POTATO ROSTI TOPPED WITH GRILLED GOATS CHEESE **V GF**

warm beetroot salad, horseradish sour cream dressing and balsamic

HOT WOOD SMOKED SALMON **GF**

cured with Gosling's Rum, chilli and muscovado sugar, served with charred pak choi and pickled cucumber relish

JERK CHICKEN STRIPS **GF**

mango and chilli salsa, little gem wedges topped with fresh lime and coriander

SPICED PORK BELLY

crispy kale 'seaweed' with teriyaki, ginger and coriander dressing

MAINS

SOMETHING FOR SUNDAY **GF**

*A roast special cooked in the oven finished over embers
Your server will explain in more detail*

CHUMP OF LAMB **GF**

marinated in rosemary and garlic with mint pesto and boiled new potatoes

GRILLED SALMON ESCALOPE **GF**

sauce vierge, a fresh virgin olive oil, tomato and herb dressing and boiled new potatoes

SPICY PINTO BEANS COOKED LOW AND SLOW **V**

smoked cheese and grilled sourdough and sweet potato chips

BUTTERFLIED CHICKEN BREAST MARINATED IN OUR SECRET RUB **GF**

chimichurri sauce, salad and triple cooked chips

8oz BLUE SMOKE GROUND BEEF BURGER

crispy pancetta and mature cheddar cheese, served in a beer sourdough bun with tomato, gherkin, lettuce and triple cooked chips

GREEN BURGER **V**

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

PUDS

FRANGIPANE **V N**

warm frangipane and apricot tart with Madagascan vanilla ice cream

CHEESECAKE **V N**

Baileys and chocolate cheesecake, hot chocolate sauce

SORBET COUPE **GF V**

raspberry and sorrel, Sicilian lemon

ICE CREAM COUPE **GF V**

Madagascan vanilla, roasted strawberry

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