

# LUNCH

Monday - Saturday 12pm - 2:30pm (last table reservation)  
Sunday 12pm - 3:30pm (last table reservation)

## WHILST YOU DECIDE

ARTISAN SOURDOUGH BREAD <i>with butter, olive oil and balsamic dip, smoked sea salt (V, VE)</i>	4.50	GARLIC AND HERB, <i>wood-fired flatbread (V, VE)</i>	4.50	MIXED OLIVES AND FETA CHEESE (GF, V)	4.50
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## STARTERS

ROASTED VINE TOMATO AND FENNEL SOUP <i>with artisan sourdough bread (V, VE)</i>	5.50	CRISPY DUCK <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>	7.50	GRILLED WHITE ONION AND MANCHEGO TART <i>with pickled walnuts, herb oil and garden salad (N)</i>	7.50
BLUE SMOKE'S SIGNATURE HOT WOOD SMOKED SALMON <i>cured in Gosling's rum, chilli and muscovado sugar, served with charred fennel, mango and chilli salsa (GF)</i>				KING PRAWNS <i>tomato, garlic, chorizo and herb sauce</i>	9.00

## ON FLATBREAD OR CIABATTA

CHICKEN <i>sliced chicken breast marinated in our secret rub, pancetta, rocket leaves, Parmesan shavings and Caesar dressing</i>	11.50	HOT WOOD SMOKED SALMON <i>boiled egg, dill mayonnaise and watercress (GF Available)</i>	12.50
BRICKLAYER <i>sliced rump steak marinated for 24hrs in smoked paprika, chilli &amp; garlic, served with red onion and rocket leaves, topped with crème fraîche and guacamole</i>	12.50	SLOW COOKED BEEF BRISKET <i>grilled salmon, new potatoes, baby spinach, rocket leaves, walnuts (DF, N)</i>	12.00
CHERRY TOMATO AND BUFFALO MOZZARELLA (V) <i>fresh basil and balsamic dressing</i>	9.50	GRILLED MEDITERRANEAN VEGETABLE SALAD <i>vegan cheese and herb oil (VE, DF) (GF Available)</i>	10.50

## BLUE SMOKE SIGNATURE SALAD

SHREDDED BABY GEM DICED CUCUMBER, TOMATO, RED ONION, RADISH AND GREEN PEPPER BLUE SMOKE SLAW DICED SWEET POTATO WITH QUINOA DICED BEETROOT TOPPED WITH ¼ AVOCADO <i>Ranch dressing or Lemon and coriander dressing served on the side</i>	10.50	<i>Enhance our Blue Smoke Signature Salad by adding one of the following:</i>	
		WOOD-FIRED GRILLED ASPARAGUS (V, GF)	4.00
		BRICKLAYER BEEF STRIPS WITH OUR SECRET RUB (GF)	6.00
		JERK CHICKEN STRIPS (GF)	5.50
		BLUE SMOKE SIGNATURE HOT SMOKED SALMON FLAKES (GF)	6.50

## FROM THE GRILL

7oz BLUE SMOKE BEEF BURGER <i>with crispy pancetta and Pepper Jack cheese, served in a brioche bun with tomato, gherkin and lettuce (GF)</i>	17.50	PLANK GRILLED FILLET OF LOCH DUART SALMON <i>hollandaise sauce and charred asparagus (GF)</i>	17.50	BLUE SMOKE SIGNATURE BRICKLAYER STEAK <i>8oz Rump Steak, marinated for 24 hours in smoked paprika, garlic and chilli, served with Guacamole and crème fraîche (GF)</i>	19.00
<i>Feeling Hungry? Ask to double up your burger!</i>	7.00	BUTTERFLIED CARIBBEAN SPICE RUBBED CHICKEN BREAST <i>a sweetcorn, red pepper, tomato, onion and coriander salsa (GF, N)</i>	17.50	10OZ HIMALAYAN SALT CHAMBER RIB-EYE STEAK	25.00

## MEAT FREE

SOYA BEAN AND VEGETABLE BURGER <i>in a brioche bun, with red onion and thyme relish, tomato, gherkin and lettuce</i>	16.00	SPICY PINTO BEANS <i>cooked low and slow, glazed with vegan cheese and grilled sourdough (VE)</i>	15.00	SIZZLING SKILLET <i>onions and peppers mixed with Cajun spices, jackfruit and spicy pinto beans cooked low and slow and served with nacho's (VE)</i>	15.00
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## SIDES all 3.50

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

## SAUCES all 1.50

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

## SOMETHING SWEET

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

## SOMETHING FOR SUNDAY

Every Sunday we have a roast special cooked in the oven and finished over the grill. Ask your server what's on this Sunday.

TWO COURSES 29.00 PER PERSON OR THREE COURSES 36.00 PER PERSON

## SPA EXPERIENCE DAYS

Spa day packages are fully inclusive of two courses, hot beverages and a glass of Prosecco on arrival. Supplements apply for 'From the Grill' dishes, payable with drinks bill.

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