



BLUE SMOKE
LOW WOOD BAY

WOOD-FIRED GRILL SPA MENU
SERVED FROM 11.30AM - 3PM

STARTER

THYME & BAY OLIVES WITH
WARM MALT & RYE BREAD *v, ve, gf*
tapenade

WOOD-ROASTED RED PEPPER, FENNEL
AND DILL SOUP *v, ve, gf**
smoked chilli oil, fired potato bread

CRISPY DUCK PANCAKE *df*
*hoisin sauce, cucumber, beansprout,
spring onion and fresh chill*

BRUSCHETTA OF WOOD-FIRED AUBERGINE *v, ve, gf**
*beef tomato, red pepper and basil,
burnt lemon*

PADRON PEPPERS *v, ve, gf*
English sea salt

CARNITAS PORK TACO *gf**
guacamole, fresh salsa, coriander, ranch, lime

BUTTERFLIED TIGER KING PRAWNS *gf*, df*
Supplement 10.00
*wood-fired and brushed with a garlic, parsley,
chilli and lemon olive oil, toasted focaccia*

TORTILLA CHIPS *v, gf*
*topped with cheddar cheese, guacamole,
ranch, salsa and jalapenos*

WOOD-FIRED GRILL MAINS

All our steaks are minimum 28 day dry aged.

8oz CUMBRIAN
DRY-AGED FILLET *gf, df*
*wood-fired and seasoned with English sea salt,
Blue Smoke slaw and seasoned chips*
Supplement 20.00

10oz CUMBRIAN
DRY-AGED SIRLOIN *gf, df*
*wood-fired and seasoned with
English sea salt, Blue Smoke slaw
and seasoned chips*
Supplement 10.00

WOOD-FIRED SCOTTISH
SALMON FILLET *gf*
*burnt lemon, bearnaise sauce,
Blue Smoke slaw and seasoned chips*

TRIO OF BLUE SMOKE TACOS *gf**
~ WOOD-FIRED TIGER KING PRAWNS Supplement 5.00
~ WOOD-FIRED SEASONED VEGETABLES *v, ve**
~ WOOD-FIRED PORK CARNITAS
*topped with guacamole, fresh salsa, ranch, lime
and coriander, Blue Smoke slaw and seasoned chips*

WOOD-FIRED JERK CHICKEN BREAST *gf, df*
corn, Blue Smoke slaw and seasoned chips

BLUE SMOKE SPICY BEANS *v, ve*, gf**
*cooked low and slow and topped with
cheddar with toasted sourdough*

BLUE SMOKE LONGHORN BEEF BURGER *gf**
*cheddar, crispy pancetta, toffee onion mayo, lettuce,
tomato, gherkin, served in a seeded brioche bun,
Blue Smoke slaw and seasoned chips*

FALAFEL AND HALOUMI BURGER *v, ve**
*toffee onion mayo, lettuce tomato and gherkin
served in a seeded brioche bun with Blue Smoke
slaw and seasoned chips*

JERK CHICKEN BURGER *gf**
*wood-fired jerk chicken breast, pickled slaw,
cheddar cheese, gherkins, beef tomato, bay gem,
jerk mayonnaise, seeded brioche bun with
Blue Smoke slaw and seasoned chips*

BBQ PORK BURGER *gf**
*BBQ pulled pork, cheddar, crispy pancetta,
toffee onion mayo, gherkin, served in a seeded brioche bun
with Blue Smoke slaw and seasoned chips*

WOOD-FIRED CAESAR SALAD *gf**
*romaine lettuce, croutons, smoked pancetta,
parmesan, anchovies, caesar dressing*

CHICKEN
HALLOUMI

SIDE DISHES 5.00

BLUE SMOKE SEASONED CHIPS *v, ve, gf*
SKINNY FRIES *Cajun salt v, ve, gf*
THREE CHEESE MAC AND CHEESE *v*
BEER BATTERED ONION RINGS *v, ve, gf*
WOOD-FIRED CORN PIRI BUTTER *v, gf*
BLUE SMOKE SLAW *v, gf, df*
BABY GEM, ROCKET, SUNBLUSH TOMATO SALAD *v, ve, gf*
WOOD-FIRED TERIYAKI BROCCOLI *v, ve, gf*

SAUCES 4.50

PINK PEPPERCORN *gf*
BEARNAISE *v, gf*
BLUE STILTON *v, gf*
BOURBON BBQ SAUCE *v, ve, gf*
TOFFEE ONION MAYO *v, gf*
ROAST GARLIC & HERBY BUTTER *v, gf*

BLUE SMOKE LIGHTER OPTIONS

TO START

WOOD-FIRED RED PEPPER,
FENNEL AND DILL SOUP *v, ve*

BRUSCHETTA OF WOOD-FIRED
AUBERGINE *v, ve, gf**
beef tomato tapenade, basil and burnt lemon

CHOOSE YOUR SALAD

HOUSE SALAD *v, ve, gf, df*
*Baby gem, rocket, peppers, tomato, onion, dressed
with a lemon vinaigrette*

GREEK SALAD *v, gf,*
feta, olives, cucumber, tomato, onion, oregano, olive oil

CAESAR SALAD *gf**
romaine, anchovies, croutons, parmesan, pancetta

Top with:
Wood-fired Seasoned Chicken Breast *gf, df*
Wood-fired Fillet of Salmon *gf, df*
Wood-fired Teriyaki Broccoli *v, ve, df*

DESSERT

TRIO OF SORBET *v, ve, gf, df*
mango, lemon, raspberry

PLATE OF FRESH SEASONAL
FRUIT AND BERRIES *v, ve, gf, df*



SOMETHING SWEET

THE BLUE SMOKE SUNDAE *v*
*Brownie pieces, cinder toffee, popping candy, chocolate and
caramel sauce, vanilla ice cream and fudge*

TIRAMISU *v*
layered with white chocolate, espresso, toffee and clotted cream

SICILIAN LEMON CHEESECAKE
boozy lemon curd, shortbread

TRIO OF ICECREAM *v, gf*
Madagascar vanilla, fresh strawberry, milk chocolate

TRIO OF SORBET *v, ve, gf*
mango, lemon, raspberry

We will add an optional 10% service charge onto your bill and all of this will be shared equally amongst our hard-working team. If you'd like to opt-out, just let us know.

Prices are inclusive of VAT charged at the current rate. Despite efforts to prevent cross-contamination of allergens, we do use nuts, peanuts, gluten and other allergens in our kitchens and bars; therefore, any of our dishes and beverages could contain traces of these allergens. If you have any food allergies or intolerances, please inform a member of our staff. Many of our dishes can be adapted to cater for a variety of dietary requirements. To the best of our knowledge, all ingredients are GM free.

(n) - contains nuts (v) - vegetarian (gf) - gluten free (gf*) - gluten free adaptable (ve) - vegan (ve*) - vegan adaptable (df) - dairy free