



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



BLUE SMOKE
LOW WOOD BAY

WOOD-FIRED AFTERNOON TEA

SERVED FROM 12PM - 4.30PM

£32.00 PER PERSON

SOMETHING SWEET

HOMEMADE BLUEBERRY SCONE (v)
wood-fired strawberry jam (v, ve, gf) and clotted cream (v, gf)

CRÈME BRÛLÉE TART (v)
brandy snap

WHITE CHOCOLATE CHEESECAKE
caramel biscuit ganache

DOUGHNUTS (v)
butterscotch sauce

BLUE SMOKE SIDES

BLUE SMOKE LOADED NACHO'S (gf, v)
nacho cheese sauce, jalapenos and fresh salsa

BLUE SMOKE SEASONED CHIPS (v, ve, gf)

BLUE SMOKE SLAW (v, gf)

SAUCES ~

KETCHUP (v, ve, gf) HOUSE RANCH (v, gf) BBQ (v, ve, gf)

SOMETHING SAVOURY

TACO CARNITAS (df)
wood-roasted pork, coriander salsa

LONGHORN BURGER SLIDER
Wood-fired longhorn beef patty, baby gem, tomato, toasted brioche bun, Blue Smoke burger sauce

WOOD-FIRED PIRI PIRI CHICKEN WINGS (gf)
cooked over alder and finished with a hot and smoky Piri Piri sauce

CRISPY COCONUT KING PRAWN (gf)
topped with a wood-fired red pepper and coriander salsa

Served with a hot beverage of your choosing.

FLIGHTS OF FANCY

What is a Flight of Fancy? Simply said, It's the perfect opportunity to treat yourself!

PROSECCO FLIGHT

four 50ml flutes of the following

£9.00 PER PERSON

PURE PROSECCO - ITALY

The nose gives aromas of pear, white flowers and lemon zest

PROSECCO IL FRESCO VILLA SANDI - ITALY

An intensely fruity aroma with hints of ripe golden apple and a flowery note reminiscent of acacia flowers

PROSECCO IL FRESCO ROSÉ VILLA SANDI - ITALY

The nose is brimming with strawberry, cream and cranberry and leads to a refreshing palate laden with subtle raspberry hints

GOUGUENHEIM MALBEC ROSÉ – ARGENTINA

Delicate with red fruit aromas, predominantly of cherries and strawberries

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WOOD-FIRED GLUTEN FREE AFTERNOON TEA

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SOMETHING SWEET

HOMEMADE BLUEBERRY SCONE (v, ve, gf)
wood-fired strawberry jam (v, ve, gf) and clotted cream (v, gf)

BLUE SMOKE BROWNIE (v, ve, gf)

VANILLA & SMOKED SEA SALT FUDGE (v, gf)

FLAPJACK (v, ve, gf)

BLUE SMOKE SIDES

BLUE SMOKE LOADED NACHO'S (gf, v)
nacho cheese sauce, Jalapenos and fresh salsa

BLUE SMOKE SEASONED CHIPS (v, ve, gf)

BLUE SMOKE SLAW (v, gf)

SAUCES ~

KETCHUP (v, ve, gf) HOUSE RANCH (v, gf) BBQ (v, ve, gf)

SOMETHING SAVOURY

TACO CARNITAS (gf, df)
wood-roasted pork, sauce vierge, coriander

CRISPY COCONUT KING PRAWN (gf)
topped with a wood-fired red pepper and coriander salsa

LONGHORN BURGER SLIDER (gf)
Wood-fired Longhorn beef patty, baby gem, tomato,
toasted bun, Blue Smoke burger sauce

WOOD-FIRED PIRI PIRI CHICKEN WINGS (gf)
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