

SMOKEHOUSE

CHRISTMAS FEASTING MENU 2018

47.50

Glass of Mulled Wine or Balfour Leslie's Reserve Hush Heath Estate NV on arrival (6.50 supplement)

STARTERS

Goats cheese, candied pecan & charred flat bread
Crispy salt cod brandade & sriracha hollandaise
Duck bacon & tarragon mushrooms on toast

MAINS

Pork tomahawk, burnt orange & fennel
Roasted pheasant, 'Nduja & mulled cider
Smoked leg of lamb, cranberry & walnut

Served with

Confit sprouts, chestnuts & lardo
Carrot, honey & cardamom
Bone marrow "Neeps n' Tatties"

DESSERTS

Smokehouse tiramisu - coffee porter & espresso
Burnt orange & pomegranate mille-feuille

CHEESE

Selection of Neal's Yard cheese & caraway flat bread
(£8 supplement per person)

This menu will be served for all parties of 8 or more.

All the above dishes will be served 'family style' on vintage platters for the entire table to share.

There will be enough food for everyone in the party to try every dish.

We can cater for vegetarians and other dietary requirements. Please ask.

*Our dishes may contain nuts, seeds & shellfish. Full allergen list available - please ask your server to see a copy.
Our fish is caught off the South Coast on day boats. We select our meat for its quality & can trace it back to the farm.
For those who can't be without bottled water we filter & chill tap water, fizz some of it, bottle it & sell it for £1.
We then give the profits to charity.*

A discretionary 12.5% service charge will be added to your bill.

Facebook & Twitter: SmokehouseN1