



THE
SMOKEHOUSE

NOVEMBER

Fresh Citrus Soda 5.50 / Hemingway Daiquiri 11 / Islington Old
Fashioned 13

Smoked House Nuts/ Wasabi Peanuts	4.5
Sicilian Olives	5
Pork Scratchings, Apple Sauce	6
Beetroot Hummus, Seed Oil, Warm Pitta	6
Grilled Goats Cheese, Chestnut Honey, Walnuts (V)	6
Focaccia, Nduja, Romesco	8
Potato & Rosemary Sourdough, Beef Fat Dripping Butter	8
Isle of Wight Heritage Tomatoes, Pickled Fennel, Olive Crumb (VE)	9
Butternut Squash Soup, Warm Sourdough, Chilli Oil (V)	9
Burnt Leek, Black Garlic Truffle Dressing, Parmesan (V)	9
Pork Fritter, Celeriac & Kohlrabi Remoulade, Apple	10
Cornish Tuna Tartar, Wonton Crisps, Yellow Pepper Dressing, Wakame	11
Burrata, Roasted Courgette Salsa, Toasted Hazelnut (V)	12
Cornish Coal Roasted Scallops, Chilli Butter	18
River Fowey Mussels, White Wine Cream, Parsley, Shallots	22
Smoked Short Rib, Roasted Onion, Creamed Mash	26
Bavette Steak (<i>served pink</i>), Fries, Peppercorn Sauce	25
Grilled Aubergine, Smoked Aubergine Purée, Olive & Capers Salsa (VE)	17
Smokehouse Cheeseburger, Streaky Bacon, Skin on Fries, Bone Marrow Mayo	19
Chargrilled Monkfish, New Potatoes, Chorizo Cream, Leeks	28
Roast Hake Fillet, Brown Shrimp, Samphire, Hasselback Potatoes	26

Please see our steak board where we have a selection of dry aged rare breed cuts, today we have 64-day dry aged Dexter. We butcher our beef on site daily, providing you with the best British produce. All of our steaks are served with a choice of either Peppercorn Sauce, Béarnaise or Blue Cheese Sauce

Buttered Seasonal Greens	5
Market Leaves, House Dressing	5.5
Hand Cut Chips, Garlic Aioli	6
Beef Brisket, Macaroni & Cheese	6
Skin on Fries	5

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.

A discretionary service charge will be added to your bill.
Facebook, Twitter & Instagram: SmokehouseN1