



THE
SMOKEHOUSE

FEASTING MENU

For parties of 10 or more

50.00 pp

All dishes are served 'family style' on vintage platters for the whole table to enjoy.

STARTERS

Padron Peppers

Heritage Tomatoes, Pickled Fennel, Olive

Burrata, Courgette Pesto, Toasted Hazelnut

MAINS

Smoked Dexter Beef Sirloin

Tamworth Porchetta, Smoked Apple Puree

Smoked & Roasted Cauliflower Steak, Olive & Caper Salsa (VEG)

All served with a selection of seasonal sides.

DESSERTS

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

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

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

We can absolutely cater for vegetarians and other dietary requirements.

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