



THE
SMOKEHOUSE

SUNDAY

Fresh Citrus Soda 5.5 / House Bloody Mary 12/ Mulled Wine 7

Smoked House Nuts 4 / Sicilian Olives 5

Pork Scratchings, Smoked Apple Sauce 6

Focaccia, Nduja, Romesco 8

Warm Goats Cheese, Chestnut Honey Walnuts 8

Mixed Anchovy Fillets, Herb Oil 8

Pistachio Mortadella, Pickled Chilli 8

Beetroot Hummus, Toasted Seeds, Warm Pitta (VE) 8

Isle of Wight Heritage Tomatoes, Pickled Fennel, Olive Crumb (VE) 9

Butternut Squash Soup, Warm Focaccia 9 (V)

Burrata, Roasted Courgette Salsa, Toasted Hazelnut (V) 12

OUR ROASTS

Our roasts are served with roast potatoes, seasonal greens, honey glazed carrots & Yorkshire pudding.

Vegetable Wellington, Butternut Squash, Porcini Mushrooms (V/VE) 20

Roasted Free Range Turkey 24

50 Day Dry Aged Dexter Beef Sirloin (served pink) 26

Braised Hereford Lamb Shoulder (for 2 to share) 27 per person

Smoked Tamworth Porchetta 23

Pan Fried Sea Bream, Bouillabaisse Sauce, Shellfish, Parmesan Crisp 28

Extra Yorkshire 2 / Greens 5 / Cauliflower cheese 6 / Roast Potatoes 6 / Honey glazed carrots 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