



THE  
SMOKEHOUSE

**SAMPLE MENU**

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*Fresh Citrus Soda 5.50 / Islington Old Fashioned 13/ Bramble 13*

*Marmalade Negroni 13*

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Sicilian Mixed Olives	5
House Nuts / Wasabi Peanuts	4
Grilled Goats Cheese, Chestnut Honey, Walnuts (V)	8
Pistachio Mortadella, Pickled Cornichons	8
Baked Sourdough, Beef Dripping, Whipped Butter	6
Mixed Anchovy Fillets, Herb Oil	8
Wood Roasted Padron Peppers	6
Wiltshire Beetroots, Pickled Fennel, Goats Curd, Olive Crumb (V)	9
French Onion Soup, Harrogate Blue Cheese Crostini (V)	9
Burnt Leek, Black Garlic Truffle Dressing, Parmesan (V)	9
Burrata, Courgette Pesto, Toasted Hazelnut (V)	12
Fowey Scallops, Garlic and Chilli Butter	18
Porthilly Mussels, White Wine, Cream, Warm Sourdough	22
Grilled Cauliflower, Smoked Aubergine Purée, Olive & Caper Salsa (VE)	17
Smokehouse Cheeseburger, Lettuce, Tomatoe Pickle, Fries	20
Pan Fried Pollock, Potato, Samphire, Brown Shrimp, Butter Sauce	26
Bavette Steak ( <i>served pink</i> ) Peppercorn Sauce, Fries	26

*Please see our steak board where we have a selection of dry aged rare breed cuts, today we have 64-day dry aged Hereford. 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
Chicory and Herb Salad, Sherry Dressing	5
Hand Cut Chips, Garlic Aioli	6
Beef Brisket, Macaroni & Cheese	7
Skin on Fries	6
Broccoli, Chilli oil, parmesan	6

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