



THE
SMOKEHOUSE

NOVEMBER

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

Marmalade Negroni 13

Padron Peppers (V/VE)	7
Baked Sourdough, Beef Dripping, Whipped Butter	6
Scotch Egg, Brown Sauce	8
Pistachio Mortadella, Pickled Cornichons	7
Spiced Shetland Mussels	13/28
Burnt Leeks, Hens Egg, Truffle Dressing, Shaved Parmesan	9
London Burrata, Piquillo Pepper, Sherry Vinaigrette (V)	12
Dry Aged Hereford Steak Tartare, Crostini	14/25
Bone Marrow, Clams, Coriander Butter	14
Pan Fried Hake, Devil Dressing, Braised Fennel	25
Smokehouse Cheeseburger, Caramelised Onions, Burger Sauce, Fries	20
Sriracha Butter Cabbage, Crispy Capers, Tomato, Coconut, Flat Bread (V/VE)	19
Marinated Spatchcock Poussin, Fermented Cep, Jus Gras, Fries	28
Middle White Pork Chop, Confit Parsnips, Kale, Sauce Charcutiere	27
Longcroft Aged Bavette, 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 our steaks are served with a choice of either Peppercorn Sauce or Béarnaise. Please note all our steaks are served on a first come first served basis.

Mixed Leaf Salad, Lemon Vinaigrette	5
Buttered Seasonal Greens	5
Hand Cut Chips, Garlic Aioli	6
Skin on Fries, Garlic Aioli	6
Fine Green Beans, Miso Butter	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.