



THE
SMOKEHOUSE

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SUNDAY

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

Padron Peppers (V/VE)	7
Baked Sourdough, Beef Dripping, Whipped Butter	6
Taramasalata, Seaweed Potato Crisp	8
Pistachio Mortadella, Pickled Cornichons	8
Corn Ribs, Nduja Mayonnaise	7
Scotch Egg, Brown Sauce	8
Burnt Leeks, Hens Egg, Truffle Dressing, Shaved Parmesan	9
London Burrata, Piquillo Pepper, Sherry Vinaigrette	12
Hereford 64-Day Dry Aged Steak Tartare, Crostini	14
Spiced Shetland Mussels	13
64 Day Dry Aged Hereford Sirloin (<i>served pink</i>)	26
Vegetable Wellington, Celeriac, Button Mushrooms (V/VE)	20
Norfolk Chicken Crown (for 2 to share)	52
Tamworth Roast Porchetta	23
Braised Texel Lamb Shoulder	25
900g 64-Day Dry Aged Cote de Boeuf on Bone (<i>for 2 to share, Served pink</i>)	90

Our Roasts are served with roast potatoes, greens, honey glazed carrots, Parsnips and Yorkshire Pudding

Honey Glazed Carrots & Parsnips	5
Cauliflower Cheese	6
Roast Potatoes	6
Extra Yorkshire Pudding	2
Greens	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.