



THE  
SMOKEHOUSE

## JANUARY

*Fresh Citrus Soda 5.50 / Islington Old Fashioned 13  
Amaretto Sour 13 / Canonbury Martini 13*

Baked Sourdough, Beef Dripping, Whipped Butter	6
Smoked Anchovies, Chargrilled Red Pepper, Paprika Oil	7
Mozzerella, Roasted Beetroot, Mint Dressing	8
Scotch Egg, Brown Sauce	8
45 Day Aged Steak Tartare, Crostini	14
Buttered Hispi Cabbage, Crispy Capers, Sriracha Dressing, Flat Bread	19
Robata Grilled Red Mullet, Mussels, Brown Shrimp, Boullibaise	27
Smokehouse Cheeseburger, Caramelised Onions, Fries	20
Whole Grilled Lemon Sole (800g), Brown Butter, Capers, Herbs	52
Porchetta, White Bean Cassoulet, Morteux Sausage	26
Grilled Spatchcock Poussin, Café De Paris Butter	28

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*Please see our steak board where we have a selection of dry aged rare breed cuts, today we have 64-day dry aged  
Aberdeen Angus.*

*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. Please note all our steaks are served on a first come first served basis.*

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Mixed Leaf Salad, Lemon Vinaigrette	5
Buttered Seasonal Greens	5
Creamed Mash, Bone Marrow Jus	6
Hand Cut Chips, Garlic Aioli	6
Skin on Fries, Garlic Aioli	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.