



THE
SMOKEHOUSE

MARCH

Fresh Citrus Soda 5.50 / Butterscotch Old Fashioned 12

Rhubarb Sour 13 / Coconut Margarita 12

Baked Sourdough, Beef Dripping, Whipped Butter	6
Smoked Anchovies, Chargrilled Red Pepper, Paprika Oil	7
Mozzerella, Roasted Beetroot, Mint Dressing (V)	8
Scotch Egg, Brown Sauce	8
45 Day Aged Steak Tartare, Crostini	14
Rotisserie Free Range Chicken, Chips, Green Salad (<i>Half/Whole</i>)	22/40
Wild Black Bream, Mussels, Brown Shrimp, Boullibaise	27
Whole Grilled Cornish Dover Sole, Brown Butter, Capers, Herbs	62
Porchetta, White Bean Cassoulet, Morteux Sausage	26
Burnt Leek Tarte Fine, Parmesan (V)	19

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, Bearnaise or Cafe de Paris Butter. Please note all our steaks are served on a first come first served basis.

Mixed Leaf Salad, Lemon Vinaigrette (V/VG)	5
Buttered Seasonal Greens (V)	5
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.