

BAR SMOAK GRILL

EXECUTIVE HEAD CHEF: **MR. SHARP**

GRILL OPENING TIMES:

LUNCH
MONDAY - SATURDAY | 1200-1430
DINNER
MONDAY - SATURDAY | 1800-2300
BRUNCH
SUNDAY | 1100-1500
DINNER
SUNDAY | 1800-2230

PRE-DINNER COCKTAILS

SMOAK STACK
9

EMBER SPRITZER
7

WILD HIBISCUS MOJITO
10

CHAMPAGNE CLASSIC
12

FRENCH MARTINI
9

RAW & CURED

CORNISH OYSTERS All served with shallot vinegar, lemon & Tabasco	2³/₄
STEAK TARTARE Served with egg yolk, main course served with pommes frites	6¹/₂ / 13
TUNA CARPACCIO Aniseed cress, soya & lime dressing	7¹/₂
ARTISAN CHARCUTERIE PLATE	5 / 10
SALMON GAVALAX, Bourbon and sour cherry	5³/₄

STARTERS

GOATS' CHEESE & APPLE HUSH PUPPIES Red pepper jelly	5¹/₂	COCONUT PRAWN & SALMON FISHCAKE Green tea Thai sauce	6³/₄
STEAMED GNOCCHI Spring onions, chestnut mushroom & parmesan shavings	6¹/₂	SMOKED DUCK SALAD Bourbon roasted almonds & butterscotch vinaigrette	6³/₄
THREE SAUSAGE SAMPLER Smoked mash, hot mustard & caramelised shallots	7¹/₂	AMERICAN CORN CHOWDER	4³/₄
CHICKEN LIVER & FOIE GRAS PARFAIT Toasted brioche & grape chutney	7¹/₂	POTTED WHITBY CRAB Deep fried oyster & sorrel potatoes	7¹/₄
		JUMBO SHRIMP COCKTAIL	10¹/₂

AFTER SMOAK COMES



THE FIRE NEVER DIES

MAINS

PAN FRIED HAKE & CHORIZO RISOTTO Clams, mussels & fennel pollen	13¹/₂
POACHED LOIN OF LAMB Fine onion tart, broad beans, English peas & nutty morels	17¹/₂
TUSCAN BRICK CHICKEN BREAST Roasted sweet potatoes & bourbon mayonnaise	12³/₄
COLLOPS OF SPICED MONK FISH Smoked garlic mash potato & tarragon tomatoes	16¹/₂
PAN FRIED ENTRECÔTE OF BEEF Queenie scallops, danielle ham & sherry jus	25
PAN SEARED DUCK BREAST Oyster sauce, lime & lemon crust, sesame noodles	15

BIG SOUP

THAI VEGETABLE, MISTO & NOODLE SOUP	10
PRAWN, CHICKEN & PORK BROTH WITH BLACK PEAS	10
TUSCAN BEAN WITH TORTILLA & GOATS' CHEESE	10
All served with chunky bread	

VEGETARIAN

AUBERGINE & GOATS' CHEESE CURRY Roasted cumin potatoes & pink grapefruit sorbet	6¹/₂ / 12³/₄
VEGETARIAN MEAT LOAF Roasted root vegetables	7¹/₄ / 13¹/₂

SKINNY CHIPS

CLASSIC

GARLIC

PARMESAN

PAPRIKA

CHILLI

+3¹/₂

SIDES

MAC & CHEESE

CARROT & SWEDE MASH

TOMATO & RED ONION SALAD

YORKSHIRE ROCKET & PARMESAN

MIXED TOSSED SALAD

SPICED ONION RINGS

+3¹/₄

SMOAK & JOSPER GRILL

FLAT IRON STEAK	12¹/₂
JOSPER FIRED LAMB CUTLETS Vine tomato, mushrooms & red currant jelly	13¹/₂
ONGLET STEAK FRITE	14
SIRLOIN Belted Galloway	250g 22
35 DAY AGED RUMP Longhorn	400g 25
RIB STEAK Belted Galloway	350g 27
BONE IN SIRLOIN Belted Galloway	500g 28
FILLET Galloway & Shorthorn cross	250g 29
WHOLE BAKED "SMOAK" LOBSTER Glazed butter sauce	50

SMOAKBURGER **14**

Our trademark dish. 225g. Handmade with naturally reared ground beef. Served with Gruyère, bacon and skinny-chips. Smoakin'...

FAVOURITES

HERDWICK MUTTON MARSALA Saffron rice & riata	13¹/₂
KANSAS CITY HOT BBQ RIBS Served with coleslaw & yoghurt	7 HALF RACK
Served with paprika frites, coleslaw & yoghurt	14 FULL RACK
FRIED BUTTERMILK CHICKEN Frites, sweetcorn pancake & romanesco sauce	10¹/₂
CAESAR SALAD Classic, chicken or salmon	6 / 12

SAUCES

PEPPERCORN

BEARNAISE

GASCON

CAFÉ DE PARIS

GARLIC BUTTER