

WHILST YOU DECIDE

GARLIC AND ROSEMARY OLIVES £4.50

v, ve, gf

WOOD-FIRED HERBMARINATED TOMATOES £4.50

v, ve, gf

CRUNCHY SOURDOUGH BREAD £6.50

v English butter

TORTILLA CHIPS TOPPED WITH CHEDDAR CHEESE v, gf £6.95

guacamole, ranch, salsa and jalapenos

STARTERS

WOOD-FIRED RED PEPPER, CHILLI AND CORIANDER SOUP v, ve, gf* 7.95

garlic toasted sourdough

WOOD-FIRED BUFFALO CHICKEN WINGS gf £8.50

celery and blue cheese dip

CRISPY DUCK PANCAKE df £9.50

hoisin sauce, cucumber, spring onion and fresh chilli

WATERMELON, CUCUMBER AND FETA SALAD v, gf £8.50

mint dressing

WOOD-FIRED MINI CHORIZO'S gf* £8.50

dill aioli and toasted sourdough

TIGER KING PRAWNS COOKED IN GARLIC AND OLIVE OIL gf, df £12.95

fresh lemon and herbs, toasted sourdough

HERITAGE TOMATO v, ve*, gf* £8.50

torn basil, shallot, garlic and bocconcini mozzarella on wood-fired sourdough

WOOD FIRED GRILL

All our steaks are minimum 28 day dry aged in pink Himalayan salt chamber served with your choice of side. Additional sides are available and will be charged accordingly.

8oz CUMBRIAN DRY-AGED FILLET gf £39.00

wood-fired and seasoned with English sea salt

10oz CUMBRIAN DRY-AGED SIRLOIN gf, df £31.00

wood-fired and seasoned with English sea salt

10oz CUMBRIAN DRY-AGED RIBEYE gf, df £36.00

wood-fired and seasoned with English sea salt

FULL RACK OF BABY BACK PORK RIBS gf, df £24.00

Bourbon BBQ glaze

3 BONE RACK OF FRENCH TRIMMED CUMBRIAN LAMB gf, df £28.00
fresh herbs and English sea salt

WOOD-FIRED BUTTERNUT SQUASH 'STEAK' ve, v, gf £19.00
lemon thyme, maple, sea salt and balsamic rocket

ULTIMATE SHARER

20oz CHATEAUBRIAND gf, df £75.00
carved and served on a hot skillet with flat mushrooms and cherry vine tomatoes, with your choice of 2 sides and 2 sauces

BLUE SMOKE EXPERIENCE – CHATEAUBRIAND AND WHOLE LOBSTER gf £125.00
20oz chateaubriand, carved and served on a hot skillet with flat mushrooms and cherry vine tomatoes. A whole English Lobster, grilled with garlic butter and lemon with your choice of 2 sides and 2 sauces

For maximum flavour and enjoyment of our steaks, we recommend Rare through to Medium. Well done is available but will take longer to cook.

WOOD FIRED FISH

WOOD-FIRED FILLETS OF SEA BASS gf, n £24.00
pesto and burnt lemon

WOOD-FIRED CAJUN SALMON FILLET gf, df £21.50
burnt lemon and saffron aioli

WHOLE ENGLISH LOBSTER gf £49.00
wood-fired and finished with garlic butter and burnt lemon

HALF LOBSTER gf £24.50

Enhance Your Main GARLIC TIGER PRAWNS X 3 £10

SIDES all 4.95

BLUE SMOKE SEASONED CHIPS v, ve, gf
WAFFLE FRIES Cajun seasoned v, ve, gf
BEER BATTERED ONION RINGS v, ve, gf
WOOD-FIRED CORN piri butter v, gf
BLUE SMOKE SLAW v, gf
CHARRED BABY GEM, PANCETTA, TOMATO, RED ONION, RANCH DRESSING gf
WOOD-FIRED TERIYAKI BROCCOLI v, ve, gf

SAUCES all 3.50

PINK PEPPERCORN gf
BLUE STILTON gf, v

BOURBON BBQ SAUCE v, ve, gf
TOFFEE ONION MAYO gf, v
ROAST GARLIC & HERBY BUTTER v, gf
PIRI PIRI gf, v, ve
BEARNAISE SAUCE gf, v

COMPLETE DISHES

BLUE SMOKE 8oz CUMBRIAN BEEF BURGER gf* £21.00
vintage cheddar, crispy pancetta, toffee onion mayo, lettuce, tomato, gherkin, served in a brioche bun, with Blue Smoke slaw and chips

FALAFEL AND HALOUMI BURGER v £21.00
toffee onion mayo, lettuce tomato and gherkin served in a brioche bun with Blue Smoke slaw and chips

SECRET RECIPE WOOD-FIRED CHICKEN BREAST gf £20.00
slaw, chips and saffron aioli

BLUE SMOKE SPICY BEANS gf, v, ve* £18.00
cooked low and slow, topped with vintage cheddar finished with toasted sourdough

SOMETHING SWEET

BLUE SMOKE BROWNIE v £8.50
vanilla ice cream, malted chocolate sauce

HONEYCOMB CHEESECAKE £8.50
cinder toffee, caramel sauce

LEMON MERINGUE PIE v £8.50
raspberry purée, crispy pavlova

TRIO OF ICECREAM v, gf £6.95
Madagascan vanilla, fresh strawberry, milk chocolate

TRIO OF SORBET v, ve, gf £6.00
mango, lemon, raspberry