



# FAMILLA

BY SMOKE & STEEL

## SNACKS

HOUSE FOCACCIA (dfa) Smoked Butter & Chimichurri	3.00 PP	ANTI PASTI TRIO (gf) Smoked Almonds, Stuffed Peppers & Charred Artichokes	8.00
SMOKED CHIPOLATAS (df) Hot Honey Glaze	7.00	SMOKED GYOZA TRIO (df) Duck, Vegetable & Prawn Gyozas, Sweet Chilli Dipping Sauce	11.95
ASIAN DUCK BON BONS (df) 3 Duck Leg Bon Bons, Charred Chilli Emulsion	7.50	SMOKED CUMBRIAN HALLOUMI (gf) Truffle Honey Dip	9.00
SMOKED PORK BELLY BITES (df,gf) Smoked Maple Glazed Pork Belly, Chimichurri	8.25	SMOKED CHILLI OIL PRAWNS (df,gfa) King Prawns, Smoked Olive Oil, Confit Garlic & Chilli, House Focaccia	10.50

## STARTERS

TWICE BAKED SOUFFLE (gf) Smoked Cheese, Beetroot Chutney	12.50
CHARRED MISO MACKEREL (df,gf) Confit Beetroots, Grapefruit	12.75
SMOKED HAM HOCK (df,gf) Ham Hock Terrine, Piccalilli Ketchup, Pickled Vegetables, Crispy Capers	11.95
BACON & BLACK PUDDING STACK (df, gf) Smoked Streaky Bacon, Smoked Black Pudding, Potato Rosti, Apple, Celariac Remolade	12.50
MUSHROOM SOURDOUGH CRUMPET Smoked Ricotta, Portobello Mushroom, Confit Garlic, Egg Yolk Puree	12.25
SOUP OF THE DAY (dfa,gfa) Soup Of The Day, Please Ask For Today's Choice	9.50

## MAINS

HOT SMOKED SALMON (dfa) Harissa Cous Cous, Pickled Cucumber, Mint Yoghurt.	28.50
MAPLE PORK BELLY (gf) Hot Smoked Pork Belly, Smoked Butter Mash, Haggis, Turnip Cream	28.00
CHAR SUI DUCK LEG (gf,dfa) Confit Asian Duck Leg, Sticky Rice, Braised Charred Leeks, Sweet & Sour Beetroot	28.00
STUFFED RED PEPPER (gf,dfa) Smoked & Roasted Red Pepper Stuffed With Spiced Quinoa & Chickpeas, Smoked Cumbrian Halloumi, Chimichurri Rice	24.00
CHICKEN MOUSSELINE (gf) Chicken Breast Stuffed With A Soft Herb Mousse, Smoked Butter Mash, Wild Mushrooms, Chicken Butter Jus	28.00
CUMBRIAN LAMB Charred Rump, Lamb & Mint Sausage, Pomme Anna, Caper Raisin Puree, Carrots	32.50

## FROM THE CHARCOAL GRILL (gf,dfa)

*All Served With Triple Cooked Chips, Mushroom, Tomato & Rocket & Shallot Salad*

BEEF PICANHA <sub>10OZ</sub>	32.00
BEEF RIBEYE <sub>8OZ</sub>	34.00
BONE IN BEEF SIRLOIN <sub>12-14OZ</sub>	36.00
BEEF CHATEAUBRIAND - FOR 2 <sub>12OZ</sub>	37.00 PP
3 BONE LAMB RACK	32.00
SURF & TURF ADD ON	6.00

*Add Smoked Butter King Prawns to any Grill Item*

## SHARER

SMOKE & STEEL CLASSIC PLATTER (gf,df)	38.00 PP
Charcoal Marinated Beef Picanha, Maple Pork Belly, Hot Smoked Salmon, Parmentier Potatoes, Charred Broccoli, Chimmichurri Sauce - Minimum 2 People	

## SIDES & SAUCES

3 PEPPERCORN SAUCE (gf)	3.00
CHARRED CHILLI EMULSION (gf,df)	3.00
CHIMICHURRI (gf,df)	3.00
TRIPLE COOKED CHIPS (gf,df)	5.00
CHARRED BROCCOLI (gf,dfa) Confit Garlic & Lemon	5.00

## ALLERGENS

(V) = Vegan  
(GF) = Gluten Free  
(DF) = Dairy Free  
(A) Available On Request

*Due to our cooking methods & the use of multiple allergens in our kitchen, we are unable to guarantee that some dishes will be allergen free, please ask us if you are unsure. Booking is advised so we can work around your allergies where possible*