



# FAVILLA

BY SMOKE & STEEL

## SNACKS

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

## STARTERS

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

## FROM THE CHARCOAL GRILL (gf,dfa)

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

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

Add Smoked Butter King Prawns to any Grill Item

## 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

## MAINS

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

## SHARER

SMOKE & STEEL CLASSIC PLATTER (gf,df)	38.00 PP
Charcoal Marinated Beef Picanha, Maple Pork Belly, Hot Smoked Salmon, Parmentier Potatoes, Charred Broccoli, Chimichurri 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)	5.00
Confit Garlic & Lemon	