

SMOKD

MODERN BRITISH BARBECUE

SNACKS

- Wild herb + spiced olives (vg). 3
Pork scratchings, burnt apple ketchup. 3
Pitta, hummus, dukkah (v). 3
Fennel cracker, nduja, salsa verde. 3
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STARTERS

- Brisket croquettes
Pickled shiitake, salsa verde. 7

XO octopus
Udon noodle, spring onion. 8

Southern fried mussels
Squid ink aioli, pickled radish. 7

Korean fried wings
Sriracha mayonnaise. 7

Charred leeks (v)
Truffle butter emulsion, breadcrumbs. 6
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SIDES

- French fries, rosemary salt (v). 3

Coal roasted sweet potato,
Black garlic, dill, smoked paprika (v). 4

Burnt Brussel sprouts,
XO Buttermilk. 4

Cauliflower cheese
Marmite crumble (v). 4

Charcoal roasted carrots,
Goats curd, nutmeg, seeds (v). 4

Baby gem caesar salad
Parmesan, avocado, bacon. 4

CHOPS

See the boards for todays selection

Beef

Origin: Surrey Wildlife Trust
Breed: Belted Galloway

Lamb

Origin: Adam Cocks, Banacle Herd, Brook
Breed: Hampshire Down

Pork

Origin: Adam Cocks, Banacle Herd, Brook
Breed: Mangalitza

Mixed grill - a selection of all our best chops. 20
[Chops come on pitta with pickles & salsa verde]

Fried eggs | onion gravy. 3

MAINS

- Jerk smoked turkey
Mango, scotch bonnet. 14

Soba + chestnut mushroom risotto (vg)
Black cabbage, Jerusalem artichoke. 10

Kombu roasted hake
Dashi green sauce, crisp seaweed. 15

Chicken caesar
Parmesan, croutons. 10
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BURGERS

- The classic burger
6oz aged beef, SMOKD bacon, cheese. 9

BBQ pork burger
Classic beef, pulled pork, kimchi. 14

Fried turkey sandwich
Cranberry, pigs in blankets, Tunworth. 9

Macaroni triple cheese (v)
Pickled coleslaw. 9

Please notify a member of staff of any allergens