

# S. SMOKE

PALMYRA SQUARE

## STARTERS

CHEFS MEZE TO SHARE 12

SOUP OF THE DAY 6

CHICKEN LIVER PATE (GF) 7

Onion | Cranberry Marmalade | Toasted Bread

BEETROOT CARPACCIO (V) (GF) 7

Goats Cheese | Roasted Walnuts | Beetroot Marmalade

SMOKED TUNA TARTARE 9

Red Onion | Capers | Parsley | Dill

GOATS CHEESE BON BON (V) 7

Goats Cheese | Beetroot Marmalade

SCALLOPS (GF) 9

Grilled Courgette | Chilli Salsa

SPICED CALAMARI 8

Courgette Salad | Tartare Sauce

CHILLI SQUID & PRAWNS (GF) 9

Steamed Kale | Black Garlic Purée

SALMON GRAVLAX (GF) 9

Cream | Cheese | Dill | Radish

BEEF TONGUE (GF) 10

Ginger | Mango | Pineapple Salsa | Roasted Walnuts

## MAIN COURSE

DUCK BREAST (GF) 15

Plum | Apricot | White Wine | Honey | Roasted Almonds

GRILLED CHICKEN (GF) 13

Steamed Greens | Roots | White Wine | Apricot

LAMB LOIN 17

Kale | Roots | Red Wine | Dauphinois Potatoes

HALIBUT (GF) 17

Cauliflower | Parsnip | Asparagus | Shrimp Bisque

PORK BELLY (GF) 14

Mash | Apple | Parsnip | Vegetables

CHICKEN ROULADE (GF) 15

Mushrooms | Pancetta | Mozzarella | Champ |  
Orange | Balsamico

BLACK LENTIL RISOTTO (V) 13

Carrot | Onion | Cherry Tomatoes | Spinach | Parmesan

HAND MADE PASTA OF THE DAY (V OPTION) 14

SLICED ANGUS FILLET (GF) 27

Red Wine | Sponge Morel & Oyster Mushrooms |  
Truffle Chips | Bordelaise

VENISON STEAK (GF) 22

Vegetables | Bordelaise | Hand Cut Truffle Chips

SMOKE SIGNATURE BURGER 15

Hand Minced Rib Eye | Gherkins | Honey & Mustard Dressing

## STEAKS

DRY-AGED USDA PRIME PORTERHOUSE  
STEAK FOR 2 (GF) 55

2 Sauces | Vegetables | Hand Cut Truffle Garlic Chips

FILLET STEAK (GF) 24

RIB EYE (GF) 22

SIRLOIN (GF) 21

All served with peppercorn, blue cheese or  
chimichurri sauce and hand cut chips

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PALMYRA SQUARE

## SALADS

GRILLED HALLOUMI (V) 13  
Salsa Salad | Pomegranate | Balsamico | Walnuts

MEXICAN CAESAR SALAD 14  
Lettuce | Chicken | Sweetcorn | Crutons | Parmesan | Chilli Caesar Dressing

## SIDE DISHES

HAND CUT TRUFFLE CHIPS (GF) 3

HAND CUT TRUFFLE GARLIC CHIPS (GF) 3

KALE AND LEAK SAUTÉ (GF) 3

GARLIC MASH (GF) 3

PARMESAN & ROCKET SALAD (GF) 4

DAUPHINOIS POTATOES (GF) 4

CHAMP (GF) 4

## DESSERTS

PINEAPPLE CARPACCIO (GF) 6  
Coconut Ice Cream | Coconut Liqueur

FIG PANNA COTTA (GF) 6  
With Forest Berries

STICKY TOFFEE PUDDING 6  
With Ice Cream

ICE CREAM (GF) 5  
Vanilla | Honeycomb | Chocolate | Strawberry

CHEESE BOARD 11  
Daily Selection Of Cheese | Pear Marmalade | Fruits

### SPECIAL LUNCH MENU 8

TUESDAY-SATURDAY 12-2.30PM

### SUNDAY FAMILY GRILL ONLY 30 PER PERSON

**CHILDREN UNDER 14 EAT FREE**



INCLUDES COMPLEMENTARY  
GLASS OF WINE/PROSECCO  
OR A BOTTLE OF BEER  
12-8PM (LAST SEATING 6PM)

### BOTTLE OF PROSECCO 15

ALL DAY EVERY DAY

Wifi Code: SmokeGuest1

(V) Vegetarian (GF) Gluten Free. Please ask a member of staff for any allergy information before you order.

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ROOM HIRE FOR PRIVATE FUNCTIONS, WEDDINGS, CHRISTENINGS & PARTIES