

S. SMOKE

PALMYRA SQUARE

PRIX FIXE MENU

2 COURSE 18 | 3 COURSE 22 | MONDAY - THURSDAY
+ COMPLIMENTARY BOTTLE OF HOUSE WINE

STARTERS

FISH CHOWDER

CHICKEN LIVER PATE (GF)

Onion | Cranberry Marmalade | Toasted Bread

BEETROOT CARPACCIO (V) (GF)

Goats Cheese | Roasted Walnuts | Beetroot Marmalade

HOMEMADE FISH CAKE

Sweet Chilli | Tomato Marmalade

GOATS CHEESE BON BON (V)

Goats Cheese | Beetroot Marmalade

CRISPY PORK & SCALLOPS

Pineapple | Caramel

SPICED CALAMARI

Courgette Salad | Tartare Sauce

GRILLED KING PRAWNS (GF)

Steamed Kale | Garlic | Butter | Chilli

MAIN COURSE

DUCK BREAST (GF)

Beetroot & Red Wine Reduction | Dauphinois Potatoes

GRILLED CHICKEN (GF) 13

Marsala Wine | Mushrooms | Mash

LAMB SHANK + SUPPLEMENT 2

Vegetables | Red Wine | Mash

FISH OF THE DAY (GF)

Daily Sourced Fish

PORK BELLY (GF)

Mash | Apple | Parsnip | Vegetables

CHICKEN ROULADE (GF)

Mushrooms | Pancetta | Mozzarella | Champ |
Orange | Balsamico

BLACK LENTIL RISOTTO (V)

Carrot | Onion | Cherry Tomatoes | Spinach | Parmesan

HAND MADE PASTA OF THE DAY (V OPTION)

SMOKE SIGNATURE BURGER

Hand Minced Rib Eye | Gherkins | Honey & Mustard Dressing

STEAKS

VENISON STEAK (GF) + SUPPLEMENT 4

Vegetables | Bordelaise | Hand Cut Truffle Chips

FILLET STEAK (GF) + SUPPLEMENT 5

RIB EYE (GF) + SUPPLEMENT 4

SIRLOIN (GF) + SUPPLEMENT 4

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

(V) Vegetarian (GF) Gluten Free. Please advise a member of staff of any dietary requirements or allergies!

Our dishes are cooked from fresh and made to your order. Please allow us up to 25 minutes to create the best recipes for you to enjoy!

S. SMOKE

PALMYRA SQUARE

SALADS

MOZZARELLA

Tomato | Cucumber | Basil | Mint | Balsamic | Olive Oil | Mozzarella | Buffalo

SALMON & SHRIMP

Mixed Leaves | Tomato | Salmon | Chef's Dressing

SIDE DISHES

HAND CUT TRUFFLE CHIPS (GF) 3

HAND CUT TRUFFLE GARLIC CHIPS (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

SPECIAL LUNCH
MENU 8

TUESDAY-SATURDAY 12-2.30PM

BOTTLE OF PROSECCO
15


ALL DAY EVERY DAY

LIVE BAND
FRIDAY & SATURDAY

9PM - MIDNIGHT

Wifi Code: SmokeGuest1

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A discretionary service charge of 10% will be added for parties of 8 or more.

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ROOM HIRE FOR PRIVATE FUNCTIONS, WEDDINGS, CHRISTENINGS & PARTIES