



BLUE SMOKE

ON THE BAY

WOOD-FIRED AFTERNOON TEA

£25.00 per person minimum two people

HOMEMADE BLUEBERRY SCONE
Wood-fired strawberry jam and clotted cream

BLUE SMOKE BROWNIE
topped with hot smoked pecans

FLAMED MINI SICILIAN LEMON MERINGUE PIE
topped with candied peel

DOUGHNUTS
white chocolate dipping sauce

STICKY LOLLIPOP PIG WINGS
smoked maple, soy and sesame sticky glaze

SIGNATURE HOT SMOKED SALMON
*cured in Goslings rum, chilli and muscovado sugar
served on cucumber and topped with mango and chilli salsa*

TOASTED BRISKET SANDWICH
*chunky brisket marinated in Makers Mark Kentucky Bourbon and Blue Smoke rub,
topped with pickled gherkin served in a toasted brioche bun*

CHICKEN FILLET SKEWERS
seasoned with our secret Blue Smoke rub simply grilled over alder wood embers

BLUE SMOKE SIDES

LOADED NACHO'S
grilled smoked cheddar and jalapeño topped with guacamole and crème fraiche

SEASONED CHUNKY CHIPS

BLUE SMOKE SLAW
with ketchup and smoked garlic mayo

Served with a hot beverage of your choosing

**Enhance your experience with a Flight of Fancy,
please turn over for full details.**



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FLIGHTS OF FANCY

What is a Flight of Fancy?

Simply said, it's the perfect opportunity to treat yourself, either to a selection of Prosecco's or our Rum and Bourbon cocktails

PROSECCO FLIGHT

four 50ml flutes of the following £9.00 per person

PURE PROSECCO - ITALY

the nose gives aromas of pear, white flowers and lemon zest

PROSECCO IL FRESCO VILLA SANDY - ITALY

an intensely fruity aroma with hints of ripe golden apple and a flowery note reminiscent of acacia flowers

PROSECCO IL FRESCO ROSE VILLA SANDY - ITALY

the nose is brimming with strawberry, cream and cranberry and leads to a refreshing palate laden with subtle raspberry hints.

GOUGUEMHEIM MALBEC ROSE – ARGENTINA

delicate with red fruit aromas, predominantly of cherries and strawberries

RUM AND BOURBON FLIGHT

Four mini cocktails equating to 350ml £11.00 per person

DARK & STORMY

Ginger beer poured over ice topped with Goslings Black Rum, finished off with a dash of Angostura bitters

RUM OLD FASHIONED

Mount Gay Rum, sugar drenched with Angostura bitter traditional and orange

KENTUCKY BUCKS FIZZ

Buffalo Bourbon, orange juice, sugar syrup and fresh lemon topped up with Prosecco

MOJITO

Bacardi, demerara syrup, fresh and juiced lime, mint muddled and topped up with soda water