

SMOKING GOAT

BREAKFAST DRINKS

Granny Smith Apple	3.5
Fresh Watermelon	3.5
Fresh Galia Melon	3.5
Thai Style Bloody Mary	7.5
Climpson's Coffee	2/2.5
Vietnamese Style Coffee	2.5

FROM 10.00 AM

Fresh Roti & Curry Sauce	2.9
Curried Saffron Eggs	5.4
(add lardo)	+1.0
Smoked Beef Sausage & Fried Egg & Chilli Roti	5.7
Smoked Aubergine, Fried Egg & Chilli Roti	4.9
Smoked Jowl & Fried Egg & Chilli Roti	5.7

FROM 12.00PM

Chilli Fish Sauce Wings	7.0
Smoked Brisket Drunken Noodles with Wild Ginger	9.5
Five Spice Braised Chicken with Egg and Shiitake Mushrooms	11.5
Northern Thai Laab Spiced Fried Mackerel	13.0
Grilled Plaice with Northern Style Jaew	30.0
Barbecue Mutton Shoulder Massaman Curry	24.0
Stir Fried Cornish Greens & Soy	5.5
Jasmine Rice	2.5

Our cooking is influenced by the late night canteens of Bangkok.
Grower Sean O'Neil supplies Thai and Chinese herbs and vegetables for us.
Thai Tana supplies Thai herbs, vegetables and fish sauce direct from Bangkok.
Rarebreed animals are bred and aged for us by Phillip Warren Farmers.
Native day boat seafood is delivered daily from Kernow Sashimi & Wild Harbour

Please ask about allergies & dietary requirements. Most of our dishes contain fish.

A 12.5% discretionary service charge will be added to your bill.

100% of all cash & card tips go to our team.

Monday - Wednesday: 12.00 - 15.00, 17.30 - 23.00
Thursday/Friday 12.00 - 15:30, 17:30 - 01:00
Saturday: 10.00 - 16.00, 17.00 - 01:00
Sunday: 10.00 - 16.00, 17.00 - 23.00

Walk in (leave a number and come back)
Lunch & Dinner Bookings
Tables of any size by reservation (smokinggoatbar.com)