

Served 10am -12pm
Saturday & Sunday

SMOKING GOAT

BREAKFAST DRINKS

Fresh Watermelon	3.5
Thai Style Bloody Mary	7.5
Climpson's Coffee	2/2.5
Vietnamese Style Coffee	2.5
Moscato 2017	5/20
Innocent Bystander, Australia	

BREAKFAST

Fresh Roti & Curry Sauce	3.4
Curried Saffron Eggs	5.4
(add lardo)	+1.0
Beef Sausage, Fried Egg & Chilli Roti	5.7
Smoked Aubergine, Fried Egg & Chilli Roti	4.9
Smoked Tamworth Jowl, Fried Egg & Chilli Roti	5.7
Stir Fried Cornish Greens and Soy	5.5
'Som Tum' of Green Papaya, Yellow Carrot & Chilli	7.5
Sour Curry Of Salted Mackerel	9.8
Lardo Fried Rice	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)