

SMOKING GOAT

| | |
|--|------|
| Barbecue Tamworth Skewer | 1.6 |
| Steamed Menai Oyster, Roasted Chilli & Fried Shallot | 3.5 |
| Chilli Fish Sauce Wings | 7.5 |
| Stir Fried Mussels with Wild Ginger & Chilli | 8.5 |
| Sour Curry Of Salted Mackerel | 9.8 |
| Whole Laab Fried Plaice | 15.0 |
| Stir Fried Cornish Greens and Soy | 5.5 |
| Smoked Aubergine Salad with Chilli & Egg | 6.8 |
| 'Som Tum' of Green Papaya, Yellow Carrot & Chilli | 7.5 |
| Fresh Coconut & Pumpkin Curry | 8.0 |
| Northern Thai Duck Laab (spicy) | 6.8 |
| Grilled Beef, Lemongrass & Chilli Salad | 9.0 |
| Whole Grilled Quail with Northern Thai Relish | 12.0 |
| Grilled Tamworth Chop with Fish Sauce & Chillies | 14.0 |
| Smoked Brisket & Bone Marrow Massaman Curry | 14.5 |
| Whole Five Spice Braised Chicken | 26.0 |
| Slow Smoked Tamworth Shoulder | n/a |
| River Trout Head Curry | n/a |
| Jasmine Rice | 2.5 |
| Sticky Rice | 2.5 |
| Gapi Rice with Green Mango & Duck Egg | 5.5 |
| Lardo Fried Rice | 5.5 |

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.

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 your number and come back)

Lunch & Dinner Bookings

Tables of any size by reservation (smokinggoatbar.com)

COCKTAILS

| | |
|---------------------------|-----|
| Rum, Mint & Lime | 6.0 |
| Fresh Watermelon & Chilli | 7.5 |
| Bourbon & Lemongrass | 7.5 |
| Tequilla, Mandarin & Lime | 7.5 |
| Thai Style Bloody Mary | 7.5 |
| Rye & Green Chilli | 8.0 |

BEER

| | |
|-----------------------------|----------|
| TAP | 2/3 PINT |
| Hop House 13 Lager | 3.7 |
| Harbour Pilsner | 3.8 |
| Beavertown Neck Oil | 3.8 |
| One Mile End Juicy 4pm | 3.9 |
| Wild Beer Co Sleeping Limes | 3.9 |
| Thornbridge Versa | 3.9 |

| | |
|--|-------|
| SHARING BOTTLES | 750ML |
| Wild Beer Co. Tepache | 20 |
| Burning Sky Saison Cuvee | 20 |
| Wild Beer Co. Squashed Grape | 22 |
| Cloudwater BA Saison Brut | 25 |
| Six Degrees North Sea Buckthorn Saison | 28 |

ODD LIQUORS

| | |
|-------------------------------|------|
| Guanabana Liqueur, Yucatan | 3.0 |
| Mekhong, Bangkok | 3.0 |
| Fig Liqueur, Eckernförde | 3.0 |
| Elderflower Aquavit, Halmstad | 3.0 |
| Wild Strawberry, Chambery | 3.0 |
| Summer Snow, Hiroshima | 3.5 |
| Tray of Joy (all in) | 15.0 |

SOFTS

| | |
|------------------------|-----|
| Fresh Watermelon Juice | 3.5 |
| Square Root Sodas | 3.0 |
| Ginger Beer | |
| Raspberry Lemonade | |
| Apple | |
| Homemade Lemonade | 3.5 |
| Rare Tea Co. Ice Tea | 3.5 |
| Jasmine & Kaffir Lime | |
| Rooibos | |
| Lemongrass | |

WINE

| | |
|---|-------------|
| SPARKLING | 125ML / BOT |
| Petillant Rosé | 8/38 |
| Tillingham, East Sussex, United Kingdom | |
| Riesling Brut, 2015 | 9/45 |
| Steffelter Hof, Mosel, Germany | |

WHITE

| | |
|---|--------|
| Xarel-lo, 2017 | 6.5/25 |
| Els Vinyerons, Penedés, Spain | |
| Grechetto (Skin Contact) 'Mani di Luna' | 8/35 |
| Ametistas, Umbria, Italy | |
| Weissburgunder, 2017 | 11/43 |
| Thörle, Rheinhessen, Germany | |
| Cutis Deviner (Skin Contact), 2015 | 13/49 |
| Slobodne, Hlohovec, Slovakia | |
| Chardonnay, 2015 | 13/49 |
| Sandhi, Santa Barbara, USA | |

RED

| | |
|---|--------|
| Saltamarti, 2017 | 6.5/25 |
| Els Vinyerons, Penedés, Spain | |
| Grenache 'Arkestra' | 7.5/30 |
| Philippe Wies, Languedoc-Roussillon, France | |

| | |
|------------------------------|------|
| Spätburgunder, 2016 | 9/39 |
| Thörle, Rheinhessen, Germany | |

| | |
|--------------------------|--------|
| Chora Rosso, 2016 | 9.5/40 |
| L'Acino, Calabria, Italy | |

| | |
|------------------------------|-------|
| Blafränkisch 'BFF' 2016 | 14/53 |
| Joiseph, Burgenland, Austria | |

Wines selected by Zeren Wilson
bittenandwritten.com