



the smokehouse café

Please note that nearly all the produce on this menu has been prepared, baked, cured or smoked here at the Smokehouse by our wonderful staff.

We hope you enjoy the exceptional freshness & quality.

Luncheon Menu

Appetisers

Soup of the Day - we pride ourselves with our freshly prepared soups – served with a selection of our own freshly baked bread and butter	4.50
Fresh Crab Salad – with soft leaf salad & vinaigrette	6.50
Sliced Smoked Duck Breast – served warm with apple, garlic & thyme jelly (from the Clippy's range) and an apple salad garnish	6.50
Stuffed Field Mushrooms – with a cream cheese & spinach stuffing served with a soft leaf salad	V 6.25
Warm Salad of Puy Lentils – with roasted red peppers and air dried ham	6.25
Kipper Pate – served with a salad garnish and hot toast	5.95

Gourmet Sandwiches

All sandwiches use our own freshly baked bread and are served with salad garnish, homemade coleslaw and fresh fruit

Steak – pan fried fillet steak with beetroot salad & horseradish crème fraiche/or our favourite piquant sauce	9.95
Cheshire Ham & Cheshire Cheese – Served with tomato chutney (from the Love Saves The Day range)	8.95
Smoked Salmon & Herbed Cream Cheese – garnished with caper berries	9.25
Smoked Chicken & Guacamole – with hot crispy honey cured bacon	9.25
Spicy Prawns – in a spicy mayonnaise	8.95
Toasted Sour Dough with Gruyere Cheese, Sunblush Tomatoes, Spring Onions, Artichokes & Pitted Green Olives	V 8.95

Main Courses

All Day Breakfast – grilled Cumberland sausage, honey cure bacon, field mushrooms, black pudding, grilled tomatoes & free range egg served with hot buttered toast	9.25
Vegetarian Breakfast – grilled field mushroom, grilled tomatoes, potato cakes & free range egg. Served with hot buttered toast	V 8.25
PLATTERS – All served with a basket of crusty bread	
Misto Platter – Chef selection of cured meats, fresh seasonal melon, Italian cheeses, caperberries, olives, artichokes & sun blush tomatoes	9.95
Fish Platter – Freshly smoked salmon, fresh crab, smoked trout, fresh prawns & home cured gravalax. Served with a saffron mayonnaise.	10.25
Smokehouse Farmers Lunch – Cheshire ham, selection of Smokehouse cheese, balsamic shallots, celery, toasted walnuts, choice of "apple, plum & walnut chutney " (from the Clippy's range) or piccalilli (from the Love Saves the Day range)	9.95
Sweet Cured Herrings – served with warm potato and beetroot salad with wholegrain mustard sauce	8.95
Omelette – Spanish omelette. A classic omelette with onions, garlic and potatoes, served with salad garnish & home made coleslaw	8.25
Smoked Chicken Salad – Sliced smoked chicken on a bed of crisp salad with bacon & goats cheese and dressed with a warm cranberry dressing	9.75
Hot Smoked Salmon Salad – Hot smoked salmon (served cold) with sliced potatoes, cucumber, crispy radish & horseradish crème fraiche dressing	9.50
Grilled Kipper – Fresh from the Smokehouse simply grilled with butter, fresh lemon & parsley served with crusty bread	6.25
Pork with Mushrooms & Garlic – Served with crisp potato cakes and a sauce of ginger, chilli, garlic & soy sauce, finished with fresh coriander	9.75
Fresh Salmon – Pan fried with a tarragon & wholegrain mustard sauce Served with new potatoes and seasonal vegetables	9.75
8oz Sirloin Steak – Selected and hand cut by our butcher. Cooked to your liking with a side salad and new potatoes. Served with a choice of anchovy butter or au poivre sauce	15.95



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Extras

Hot Potatoes on a Watercress Salad with Balsamic Dressing	3.25
New Potatoes with Parsley Butter	2.75
Selection of Smokehouse Hickory Smoked Almonds and Cashews (small/large portion)	1.95/2.50
Crusty Bread with a choice of "Wildly Delicious" Dipping Sauces	2.95
Soft Leaf Salad	2.95
Tomato & Red Onion Salad	2.95
Mixed Olives (small/large portion)	£1.95/£2.75
Basket of Crusty Bread	1.95
Coffee – small cafetière	2.25
Coffee – large cafetière	3.95
Americano	1.75
Espresso	1.50/2.25
Cappuccino	1.95
Latte	1.95
Tea – per person (Earl Grey or fruit tea available)	1.50
Hot Chocolate – served with a chocolate flake and fresh whipped cream	2.25
Mocca Chocolate	2.50

Soft Drinks

Still or sparkling mineral water	Small bottle	1.10	Large bottle	1.75
Sparkling cranberry juice	glass	1.60		
Sparkling elderflower	glass	1.60		
Pure apple juice	glass	1.60		
Freshly squeezed orange juice	glass	1.60		
Fruit juice cocktail – freshly squeezed orange juice, cranberry juice & sparkling water	glass	1.85		

Wines & Beers

Pink Sparkling Cava	175ml glass	3.50	bottle	14.95
Champagne	1/2 bottle	14.95	bottle	25.00
Bucks Fizz – sparkling wine with freshly squeezed orange juice	175ml glass	3.25		
House Red Wine	175ml glass	2.95	250ml glass	3.90
House White Wine	175ml glass	2.95	250ml glass	3.90
Continental Lager			330ml bottle	2.25

If you have any special dietary requirements, or would prefer low fat spread or dressing as an alternative, please ask. We will do our best to accommodate.

Morning coffee, light snacks & Afternoon teas

Served between 10 – 11.30am and 2.30 – 4pm

Toasted Crumpets – topped with Cheshire cheese & onion chutney (from the Tracklements range)	3.25
Bacon Butty – our award winning bacon on a toasted buttered bocata with sauce	3.95
Bacon & Egg Butty – our award winning bacon and a free range Fried egg on a toasted bocata (am only)	4.50
Sausage Butty – Smokehouse pork sausage on a toasted buttered bocata & sauce	3.95
Scrambled Eggs on Toast – 3 scrambled free range eggs with cream And butter served on our own toasted buttered granary bread (am only)	4.55
Toasted Tea-cake – served with butter	2.25
Fresh Scone – served with cream and jam (from the Wendy Brandon range of jams)	2.95
Toasted Cinnamon & Raisin Bagel – served with butter	3.95
Smoked Salmon & Cream Cheese Bagel	4.50
Air Dried Ham and Sliced Tomato Bagel	4.50
Sweet Toasted Waffle – served with apricot conserve, soured cream & cinnamon	3.95
A selection of Home Made Cakes from Richard Hughes, our patisserie chef – see blackboard	4.25
Ice Cream / Sorbet	2.95
Fresh Fruit is always available on request	

A selection of fine wines is available from our Wine Department
Corkage charge £3 per bottle

No smoking is allowed in the Café – in other words, leave the smoking to us!

As a courtesy to other customers, please refrain from using mobile phones in the Café

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Payment may be made by cash, cheque or credit/debit card.
Our prices are fully inclusive of VAT, where applicable.