



BLUE SMOKE
ON THE BAY

WEEKEND ROAST

(Friday through to Sunday)

18 hour slow cooked rump of beef, marinated in thyme, rosemary, seasoning and hickory smoked wood chips, finished over embers of alder.

Served with honey roasted carrots and parsnips, broccoli heads with garlic, herb roasted potatoes and a Yorkshire pudding accompanied with a jug of Argentinian Malbec jus.

£17.50