

# SMOKE & DOUGH

## OUR UNIQUE CONCEPT

A unique NEW dining experience coming to Liverpool One with finest grilled meats cooked and served at your table, alongside antipasti and wine & cocktails list. Your Smoke & Dough culinary journey begins with the first course of anti pasti (assortment of salads, cold meat, and vegetables) including our traditional bread and pizza alongside dips among others. Once you are ready for the meats, the grill on your table is open and you control the service of the skewers and meats replenishment. The chefs/servers will keep replenishing the meats till you have indicated you want to pause the service.

## MENU

### LUNCHTIME SELECTION

Monday - Friday £12.99

Saturday and Sunday all day- £19.99

### EVENING SELECTION

Monday - Friday £19.99

### KIDS

Under 3 years FREE  
3 - 10 years £6.99

## LUNCHTIME SELECTION

### Course 1

#### BREAD BASKET

Caramelised onion and rosemary focaccia  
Pizza margherita  
Olive and sundried tomato focaccia  
Smoked BBQ chicken pizza  
Parmesan and pepper cheese twists  
Garlic bread/pitta bread

#### CHARCUTERIE AND DIPS

Hummus  
Guacamole  
Tomato salsa  
Aged balsamic vinegar/extra virgin olive oil  
Marinated mix olives  
Serrano ham/chorizo/pepperoni/smoked chicken

#### SALADS

Dressed sweet corn with sweet chilli and Thai herbs  
Quinoa and mango salad with citrus dressing ,pomegranate, raisins and cranberries  
Sweet and tangy beetroot

### Main Course

#### XIM XIN CHICKEN SKEWER

Delicately marinated overnight chicken morsels with blend of spices and coconut milk

#### GINGER LIME AND CHILLI CHICKEN SKEWER

Chicken thighs marinated with balanced mix of ginger lime and hint of chilli

#### WILD GARLIC BUTTER CHICKEN SKEWER

Gently marinated chicken pieces in emulsion of herbs and butter with garlic

#### CHIMICHURRI BEEF SKEWER

Beef chunks marinated in Latin American style with blend of herbs, garlic and spices

#### CHICKEN WINGS

Thai sweet chilli flavoured wings with spices

#### SMOKED CHICKEN WINGS

Beech wood smoked and marinated in BBQ sauce

#### PORK SPARE RIBS

Maple wood smoked slow cooked tender ribs

#### MINI BURGER PATTIES

Chicken/lamb/beef

#### BELLY OF PORK

Marinated overnight in mango chipotle and slow cooked in smoker

#### SMOKED PORK SAUSAGE

Classic hickory smoked sausage

# SMOKE & DOUGH

## *EVENING SELECTION*

*Includes Lunch Selection*

### **BRISKET OF BEEF**

Canadian brisket of beef marinated in special rub and slow cooked in smoker over night

### **CHARGRILLED SIRLOIN STEAK**

5 oz sirloin steak mildly flavoured with chargrill marinade

### **LAMB CHOPS**

Classic minty flavoured with herbs and spices

## *VEGETARIAN MAIN (Choose any two)*

*All veg main course served with tomato rice*

### **COTTAGE CHEESE AND VEGETABLE SHASHLIK**

Gently marinated cottage cheese and vegetables cooked on grill tangy BBQ sauce

### **CHAR GRILLED HALLOUMI**

Halloumi grilled to perfection to golden crust with beetroot and pomegranate reduction

### **PORTEBELLO MUSHROOM WITH BOURSIN**

Portebello mushroom stuffed with boursin grilled with tomato salsa

### **SPINACH AND RICOTTA TORTELLINI WITH SAFFRON BURRE BLANC**

## *VEGAN MAIN*

*All vegan main course served with tomato rice*

### **EXOTIC CHARGRILLED VEGETABLES WITH TANGY BBQ SAUCE**

### **VEGAN BURGER**

## *ACCOMPANIMENTS*

**FRESH GREEN BEANS WITH GARLIC BUTTER**

**MAC N CHEESE**

**CORN ON THE COB**

**SKIN ON CHIPS**

**CARAMELIZED ONION**

**CREAMY MASH POTATO, HOMEMADE COLESLAW WITH MUSTARD, RAISINS AND RED ONION**

**TENDER CRISP MESCLUN MIX WITH PARMESAN & BALSAMIC REDUCTION**

## *SAUCES*

**BLACK PEPPER CORN**

**WILD MUSHROOM**

**RED WINE**

**NOTE- ALL THE ABOVE DISHES MIGHT NOT BE AVAILABLE AT ALL THE TIMES**

For all allergen and any special dietary requirements, please inform the waiting staff while placing your order

[www.smokeanddough.co.uk](http://www.smokeanddough.co.uk)