

SMOKE & DOUGH

OUR UNIQUE CONCEPT - anyday, anytime, bottomless meal

A unique NEW dining experience at Liverpool One with finest grilled meats, cooked and served at your table, alongside antipasti, a wine and cocktail list. Your Smoke and Dough culinary journey begins with the first course of antipasti (an assortment of salads, cold meat and dips) including our traditional bread and pizza. Once you are ready for the main course, you will get all the sides and meats.

The grill on your table is open and you control the service of the skewers and meat replenishment.

Guests can ask for more food until they are fully satisfied.

MENU

LUNCHTIME SELECTION

Monday to Friday - £12.99
(12:00 noon to 5:00 pm)

Saturday & Sunday - £19.99
(12:00 noon to 5:00 pm)

EVENING SELECTION

Monday to Thursday - £19.99
(5:00 pm to 10:00 pm)

Friday & Saturday - £19.99
(5:00 pm to 10:30 pm)

Sunday - £19.99
(5:00 pm to 9:30 pm)

KIDS

Kids under 3 years is FREE
3 - 10 years £6.99

BANK HOLIDAY

12:00 noon to 10:00 pm
(all day) - £19.99

LUNCHTIME SELECTION

Course One (you get all the dishes mentioned below)

BREAD BASKET

Caramelised onion and
rosemary focaccia

Olive and sundried tomato
focaccia

Brioche garlic bread

CHARCUTERIE AND DIPS

Hummus

Guacamole

Tomato salsa

Aged balsamic vinegar/ extra
virgin olive oil

Marinated mix olives

Serrano ham/chorizo/pepperoni

SALADS

Dressed sweet corn with sweet
chilli and Thai herbs

Quinoa and mango salad with
citrus dressing

Sweet and tangy beetroot

Homemade coleslaw with mustard,
raisins & red onion

Tender crisp mesclun mix with
parmesan & balsamic reduction

Main Course (you get all the dishes mentioned below)

OUR INHOUSE SPECIAL PIZZA

Cheese and tomato margherita pizza

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

SMOKED CHICKEN WINGS

Beech wood smoked and marinated in BBQ
sauce

PORK SPARE RIBS

Maple wood smoked slow cooked tender ribs

SMOKED ROAST BEEF

Our inhouse special rub serving

MINI BURGER PATTIES

Chicken

BELLY OF PORK

Marinated overnight in mango chipotle and
slow cooked in smoker

SMOKED PORK SAUSAGE

Classic hickory smoked sausage

EVENING SELECTION

Course One (you get all the dishes mentioned below)

BREAD BASKET

Caramelised onion & rosemary focaccia

Olive and sundried tomato focaccia

Brioche garlic bread

CHARCUTERIE AND DIPS

Hummus

Guacamole

Tomato salsa

Aged balsamic vinegar/extra virgin olive oil

Marinated mix olives

Serrano ham/chorizo/pepperoni

SALADS

Dressed sweet corn with sweet chilli & Thai herbs

Quinoa and mango salad with citrus dressing

Sweet and tangy beetroot

Homemade coleslaw with mustard, raisins & red onion

Tender crisp mesclun mix with parmesan & balsamic reduction

Main Course (you get all the dishes mentioned below)

BRISKET OF BEEF

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

CHARGRILLED SIRLOIN STEAK

Sirloin steak mildly flavoured with chargrill marinade

LAMB CHOPS

Classic minty flavoured with herbs and spices

OUR INHOUSE SPECIAL PIZZA

Cheese and tomato margherita pizza

PORK SPARE RIBS

Maple wood smoked slow cooked tender ribs

MINI BURGER PATTIES

Chicken/beef

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

SMOKED CHICKEN WINGS

Beech wood smoked and marinated in BBQ sauce

BELLY OF PORK

Marinated overnight in mango chipotle & slow cooked in smoker

SMOKED PORK SAUSAGE

Classic hickory smoked sausage

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

PORTABELLO 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

CORN ON THE COB

FRESH GREEN BEANS WITH GARLIC BUTTER

SKIN ON CHIPS

BATTERED ONION RINGS

MAC N CHEESE

CREAMY MASH POTATO

BLACK PEPPER CORN

WILD MUSHROOM

SAUCES

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