THE FLINTGATE

SUNDAY MENU

SMALL PLATES Any 3 for £20.95

Kalamata olives /vg £3.95

Hummus, warm pitta, toasted chickpeas /vg ₱ £6.45

Soup of the day, crusty bread, butter £6.45

Honey Buffalo hot chicken wings, pickled shallots, blue cheese mayo £7.95

Salt & pepper squid £8.95

Buttermilk chicken tenders, basil mayo £8.45

Pea, courgette fritters, vegan feta, red onion salad £7.95

Smoked ham & cheese croquettes £8.95

Halloumi fries, pomegranate, mint yogurt /v £8.45

Lamb & harissa kofta, lemon yoghurt £8.95

Bao buns Choose from: Pork belly or Vegan chicken katsu /vg / £8.95

BAR SNACKS

Honey mustard chipolatas £5.95

Scampi, tartare sauce £5.95

Fries / Chunky chips £4.45

Onion rings £4.95

Whitebait, lemon mayo £5.95

SHARERS

Nachos – Melted cheese, guacamole, salsa, sour cream, jalapeños /v Add: Smoked pulled pork + £4.00 £9.95 Dirty fries – Cheese, spicy mayo, pickles £9.95 Add: Pulled pork + £4.00

Flintgate plate - Smoked ham & cheese croquettes, lamb kofta, houmous, olives, crusty bread £15.95

ROASTS

Sirloin of beef £20.95

Slow roasted & pressed lamb shoulder £21.00

Pork belly £18.95

Trio of roasts £22.95 Ha

Half chicken £18.95

Served with roast potatoes, maple roasted roots, seasonal greens, cauliflower cheese, a Yorkshire pudding & proper gravy

Vegan Wellington – Mushroom & cashew /vg ● £15.95

Served with roast potatoes, maple roasted roots, seasonal greens, braised red cabbage, vegan gravy

SIDES All £4.95

Pigs in blankets – Sage & Onion Stuffing – Braised red cabbage & cranberries – Buttered seasonal greens

MAINS

Big Smoke beer battered haddock & chips, tartare sauce, mushy peas £17.95 Pan-fried snapper fillet, mango salsa, grilled asparagus, lemon & garlic new potatoes £21.95 Cumberland sausage & mashed potato, green beans, onion gravy £15.45 White bean & spring vegetable stew, herb roasted new potatoes /vg \$15.95

BURGERS

Classic burger – Aged beef, pickles, fries £14.95 Add: American cheese + 50p
Big Smoke burger – Aged beef, pulled pork, smoked cheddar, pickles, fries £16.95
Grilled halloumi burger – Roasted vegetables, pesto mayo, fries /v £15.95
Buttermilk fried chicken burger – Aioli, chipotle slaw, pickles, fries £15.95
Home-made falafel burger, vegan smoked cheddar, vegan mayo /vg € £14.95
Add: Red onion jam / Jalapeños + 50p
Add: Bacon / Mac & cheese croquette / Kimchi + £1.00

SIDES

Mixed leaf salad £3.95 Fries / Chunky chips £4.45 Seasonal buttered greens £4.95 Chipotle slaw £4.95 Mac & cheese £5.95

BURGER MONDAY

Any burger + pint of Big Smoke beer, 175ml wine or soft drink £14.95

RIB TUESDAY

Full rack of ribs with chips + pint of Big Smoke beer, 175 ml of wine or soft drink – £21.95

PIZZA WEDNESDAY

Any pizza + pint of Big Smoke beer, 175 ml of wine or soft drink £14.95

STEAK DAY THURSDAY

Steak, Sides, Sauce & Drink. Sirloin £19.50 – Ribeye £21.50 Fillet £27.00



BIG SMOKE CASK

BEER NAME STYLE ABV

1. **SOLARIS** Session bitter 3.8%

The original Big Smoke bitter, a very easy drinking pale ale. Citrus and resinous flavours. Light malt sweetness balanced by a bitter grapefruit finish.

2. COSMIC DAWN Pale Ale 4.1%

An explosion of juicy hops and citrus aromas. Generous and smooth, Cosmic Dawn is a harmony of hop forward flavours with a lasting bitter finish.

BIG SMOKE KEG

BEER NAME STYLE ABV

I. COLD SPARK Session Pale 3.6%

Dangerously sessionable and very sensible at 3.6%. Light malt body with an aroma and flavour of bright lemon and grapefruit.

2. HELLES Lager 4.7%

Our take on the most popular German beer style. A crisp and dry lager that's light in colour with subtle fruit character. (Gluten free)

3. ELECTRIC EYE Pale Ale 5.0%

Our flagship pale ale. Citrus flavours, dry and crisp with subtle malt sweetness and a tropical fruit aroma. A well balanced, approachable Pale Ale.

4. PILSNER Lager 4.0%

Embodying a traditional style with Herkules and Saaz hops, our smooth bodied Pilsner delivers a light bitterness with a peppery, herby aroma. (Gluten free)

5. MEDICINE MAN IPA 6.0%

Medicine Man is an easy drinking big hitter. Resinous on the nose with a refreshingly dry, hoppy and piney finish.

6. CIDER Medium Dry Cider 4.7%

Clean, refreshing and lightly sparkling, using apples from the West Country, this cider is nicely session-able and very approachable.

LOOKING FOR A PLACE TO BOOK YOUR NEXT PARTY?

Whether it's a small gathering to celebrate a birthday or a large wedding, business meeting or BBQ.

Let us help make it a memorable one!

POP UP TO THE BAR TO DISCUSS YOUR REQUIREMENTS WITH ONE OF THE TEAM.

HI, WE'RE



When we started Big Smoke back in 2014, we had a vision of creating a FRIENDLY, INDEPENDENT PUB business with a small brewery to serve our pub's customers. OUR BUSINESS HAS GROWN over the years but WE STILL LOVE WHAT WE DO and hope that you can feel this when you're sitting in the pub or drinking one of our BEERS.

If you'd like to stay up to date with our news and general ramblings please join our mailing list or follow us on social media.

