

-POTATO WEDGES-

Baked potato wedges with garlic, parsley, rosemary & garlic aioli dip 4.95

BLUE SMOKE

— ARTISAN PIZZA —

-CRUST DIPS-

Hot Honey | Spicy Sriracha | Garlic Aioli 1.95

White Truffle | Blue Cheese 2.50

-BITES TO SHARE-

Giant green Gordal Olives *v, vgy* 3.95

Buffalo Mozzarella, cherry tomatoes, rocket, fresh basil, olive oil & balsamic glaze 8.95

Garlic Bread *v, vgy* 5.95

Garlic Bread with tomato *v, vgy* 6.50

Garlic Bread topped with fior di latte mozzarella *v* 6.95

Garlic & mozzarella filled dough balls, aioli dip *v* 6.95

Antipasti sharing plate of Italian meats with baked pizza bread, giardiniera pickles & seasonal leaves - Ideal for two to share 14.95

-SALADS-

Roast chicken breast, Italian pancetta & spinach salad, sun blushed tomatoes, red onion, Buffalo Mozzarella, Caesar dressing 15.95

Warm goat's cheese, roasted beetroot, honey-glazed figs, caramelised walnuts, mixed leaves, croutons, balsamic dressing 13.95

-PIZZA-

0. MARINARA *v, vgy* 8.95

San Marzano tomatoes, garlic, fresh basil, oregano & olive oil

1. MARGHERITA *v, vgy ** 12.50

San Marzano tomatoes, fior di latte mozzarella, fresh basil & olive oil
(With Buffalo Mozzarella + 2.50)

2. WILD MUSHROOM, TRUFFLE & BLUE (WHITE PIZZA BASE) *v, vgy ** 14.95

Wild mushrooms, fior di latte mozzarella, Harrogate blue cheese, parmesan, spinach, garlic & truffle oil (add roasted cured ham + 2.50)

3. DOUBLE PEPPERONI PICANTE 14.50

Tuscan salame picante, spicy chorizo Ibérico, San Marzano tomatoes, fior di latte mozzarella, red onion, oregano & basil

4. YORKSHIRE 15.95

Swaledale sausage, oak smoked Wensleydale, Yorkshire ham, San Marzano tomatoes, fior di latte mozzarella, red onion, basil & olive oil

5. GOAT'S CHEESE & PIQUILLO PEPPERS *v* 14.50

Goat's cheese, piquillo peppers, San Marzano tomatoes, fior di latte mozzarella, parmesan, caramelised red onion marmalade, basil & olive oil

6. NDUJA & VENTRICINA HOT 15.95

Nduja spicy sausage from Calabria, Ventricina Romana salame, San Marzano tomatoes, fior di latte mozzarella, hot honey, fresh basil & olive oil

7. LE VEGANO *v, vgy* 14.50

San Marzano tomatoes, vegan cheese, charred aubergine, friarielli (Italian broccoli), fire-roasted peppers, black olives, basil, olive oil

8. THE HAWAIIAN 14.50

San Marzano tomatoes, fior di latte mozzarella, parmesan, pulled Yorkshire ham, roasted pineapple, hot honey, olive oil

9. BBQ CHICKEN & BACON (WHITE PIZZA BASE) 16.50

Free-range chicken breast, smoked pancetta, fior di latte mozzarella, blue cheese, mixed peppers, crispy onions, bbq sauce, fresh basil

10. BIG SMACK CHEESEBURGER 15.95

San Marzano tomatoes, fior di latte mozzarella, ground beef burger, homemade burger sauce, dill pickles, baby gem lettuce, olive oil

100% SOURDOUGH BASE TOPPED WITH THE BEST

INGREDIENTS WE CAN FIND...

We offer a gluten-free (gf) pizza base for an extra £2 on request. Whilst we can't guarantee a 100% flour-free environment, our base is completely gluten free.

For information on allergens, please ask before ordering.

v = Vegetarian

vgy = Vegan

*vgy ** = Cheese can be substituted for Vegan Cheese or removed

-SIDES-

Mixed House Salad, baby basil, Blue Smoke dressing 3.95

Rocket & Parmesan Salad 3.95

Caprese - Buffalo mozzarella, fresh tomatoes, basil & extra virgin olive oil 5.95

-COCKTAILS-

Classic Negroni or Stambecco Cherry Negroni 8.50
Aperol Spritz 8.50
Hugo Spritz (Elderflower, Prosecco, Soda) 8.50

BLUE SMOKE

— ARTISAN PIZZA —

-GIN & TONIC-

Malfy Gin & Fever-Tree Light Tonic 7.25
(Original, lemon, blood orange, pink grapefruit)
Make it a double for an extra 2.50

-POST PIZZA-

Ice Cream & Gelato v

Vanilla, chocolate, strawberry,
salted caramel, clotted cream,
bubble gum, blood orange sorbet,
raspberry sorbet

Single 2.95 | double 5.50 | triple 6.95

Affogato 5.95 v, ~~bf~~

A scoop of vanilla bean ice cream with a
shot of espresso

(Add Limoncello or Disaronno +2.50)

Adriatico Amaretto over ice 50ml 7.50

Black Cherry Frangipane Tart with
Clotted Cream Ice Cream
7.50

-HOT DRINKS-

Freshly ground Coffee from the
Served with a Biscotti biscuit.

Espresso 2.95 | 3.50 dbl

Americano 3.50

Cappuccino | Latté 3.95 | Flat White 3.95

Yorkshire Tea 3.25

Hot Chocolate 3.95

With marshmallows & cream 4.50

-DIGESTIVO-

Limoncello (28%) 3.95
Disaronno Amaretto (28%) 4.40
Adriatico Amaretto (28%) 4.50
Bottega Grappa Bianca (38%) 4.20

-BEERS-

Birra Moretti on Tap 6.25 | 3.25
Pint | Half (4.6%)
Peroni Nastro Azzurro 330ml (5.1%) 5.10
Peroni Gluten Free 330ml (5.1%) 5.10
Hawkstone Premium Lager 330ml (4.8%) 5.50
Peroni Zero 330ml (alc. Free 0%) 3.95
Birra Ichnusa 330ml (4.7%) 5.10
Old Mout Cider 500ml (4%) 5.50

-SOFTS-

Pago Orange / Apple Juice 200ml 3.00
Coca Cola / Diet Coke 330ml 3.60 / 3.40
San Pellegrino Fruit Drinks 3.50
Lemon, Orange, Blood Orange
Aqua Panna Still Water 500ml 3.45
San Pellegrino Sparkling Water 500ml 3.45
Cawston Press Juice Drink 2.30

-GINTAILS-

Slingsby Rhubarb 7.25|9.75
Ginger Ale & Lemon
Puerto de Indias Strawberry 7.25|9.75
Light Tonic & Strawberry
Boe Violet 7.25|9.75
Mediterranean Tonic, Rosemary & Lemon

-BUBBLES-

Prosecco Extra Dry, Vignana, Veneto
125ml glass 6.95 | Bottle 29.95

Prosecco Rosé, Vignana, Veneto
Bottle 29.95

-WINES-

White

House White
175ml 6.25 | 250ml 8.25 | Bottle 23.95

Pinot Grigio - Ca'Tesore
175ml 6.75 | 250ml 8.95 | Bottle 24.95

Sauvignon Blanc - New Zealand
175ml 7.95 | 250ml 10.95 | Bottle 29.95

Gavi di Gavi, La Giustiniana, Piemonte
Bottle 39.95

Red

House Red
175ml 6.25 | 250ml 8.25 | Bottle 23.95

Merlot - Nina, Veneto
175ml 6.75 | 250ml 8.95 | Bottle 24.95

Malbec, Salentein Portillo, Argentina
175ml 7.95 | 250ml 10.95 | Bottle 29.95

Rosé

Pieno Sud Rosé - Terre Siciliane
175ml 6.25 | 250ml 8.25 | Bottle 23.95

Pinot Grigio Blush Rosé - Italy
175ml 6.75 | 250ml 8.95 | Bottle 24.95

125ml pour is available on request.
Spirits are served in 25ml unless stated.