

# SMOKING GOAT

## BREAKFAST DRINKS

Vietnamese Style Coffee	2.5
Climpson's Coffee	2/2.50
Fresh Apple Juice	3.5
Fresh Galia Melon Juice	3.5
America Eats its Young Vodka, Tomato, Fish Sauce & Chilli	7.0
Moscato 2017 Innocent Bystander, Australia	5/20

Fresh Roti & Curry Sauce	3.4
Curried Saffron Eggs (add lardo)	5.4 +1.0
Smoked Aubergine, Fried Egg & Chilli Roti	4.9
Beef Sausage, Fried Egg & Chilli Roti	5.7
Smoked Pork Belly, Fried Egg & Chilli Roti	5.7
Stir Fried Cornish Greens and Soy	5.5
Jasmine Rice	2.5

Our cooking is influenced by the late night canteens of Bangkok.  
Grower Sean O'Neil supplies Thai and Chinese herbs and vegetables for us.  
Thai Tana supplies Thai herbs, vegetables and fish sauce direct from Bangkok.  
Rarebreed animals are bred and aged for us by Phillip Warren Farmers.  
Native day boat seafood is delivered daily from Kernow Sashimi & Wild Harbour

Please ask about allergies & dietary requirements. Most of our dishes contain fish.  
A 12.5% discretionary service charge will be added to your bill.  
100% of all cash & card tips go to our team.

Monday - Wednesday: 12.00 - 15.00, 17.30 - 23.00  
Thursday - Friday 12.00 - 15:30, 17:30 - 01:00  
Saturday: 10.00 - 01:00  
Sunday: 10.00 - 23.00

Tables of any size for lunch by reservation.  
For dinner service we take reservations for groups of 6-10.  
Groups of all sizes are always welcome to walk in.  
Feasting Menus available for tables of 6 or more.