

SNACKS

MARINATED MIXED OLIVES VG 226 kcal	5
SMOKED ALMONDS VG 615 kcal	5
CHILLI RICE CRACKERS VG 408 kcal	5

PICKY BITS

CHICKEN TENDERS	11
Fried chicken tenders with buttermilk ranch dip	
Choose your glaze:	
- Hot honey 701 kcal	
- Memphis BBQ 680 kcal	

SWEETCORN RIBS V	8.5
BBQ glazed sweetcorn ribs with sesame, coriander, green onion, fresh lime & dressed slaw 486 kcal	

CHIPOLATAS	8
Maple-glazed Lincolnshire chipolatas with a wholegrain mustard mayo dip 544 kcal	

HALLOUMI FRIES V	9.5
Fried halloumi with garlic aioli, spiced honey, fresh mint & pomegranate 607 kcal	

HOUMOUS & FLATBREAD VG	8.5
Houmous with harissa, pickled pink onions, garlic marinated chickpeas & coriander 823 kcal	

CAULIFLOWER BITES V	9.5
Chipotle buffalo cauliflower, pickled celery & buttermilk ranch 728 kcal	

NACHOS V	12.5
Tortilla chips with cheese sauce, jalapeños, pickled pink onions, pineapple pico de gallo, house salsa, avocado smash, soured cream & coriander 1084 kcal	
PULLED PORK NACHOS	17
Tortilla chips with BBQ pulled pork, cheese sauce, jalapeños, pickled pink onions, pineapple pico de gallo, house salsa, avocado smash, soured cream & coriander 1202 kcal	

BURGERS

* CHEF AMY'S FAVOURITE *	
SMASH BURGER	17.5
Double smash burger with American cheese, shredded iceberg, pickles & Big Smoke signature sauce. Served in a brioche bun with skin-on fries & house slaw 1292 kcal	

CAJUN CHICKEN BURGER	18
Grilled Cajun chicken breast with shredded iceberg, pineapple pico de gallo & buttermilk ranch. Served in a brioche bun with skin-on fries & house slaw 1300 kcal	
 Perfectly paired with Big Smoke Electric Eye - Pale Ale	

VEG PATCH BURGER VG	19
Beyond Meat™ patty with smoked applewood cheese, smashed avocado, shredded iceberg, pickles & tomato salsa. Served in a brioche bun with skin-on fries 1188 kcal	

BIG SMOKE BURGER	22.5
Double smash burger with American cheese, smoky BBQ pulled pork in Big Smoke signature sauce with shredded iceberg & pickles. Served in a brioche bun with skin-on fries & house slaw 1410 kcal	
 Perfectly paired with Big Smoke Universal - Session IPA	

SIDES

SKIN-ON FRIES VG 435 kcal	5
FILTHY FRIES	9.5
Skin-on fries with garlic aioli & crispy bacon bits 634 kcal	
ONION RINGS V 755 kcal	5
CREAMY SLAW V 336 kcal	3
MINI CAESAR V	4
Baby gem in a caesar dressing with Parmesan & crispy croutons 306 kcal	
SEASONAL GREENS V 168 kcal	5
MAC & CHEESE V 482 kcal	7

MAINS

At Big Smoke, Chef Amy brings together bold comfort food, elevated pub classics & flavour packed plates crafted with care. Designed to pair perfectly with our craft beers. Enjoy!

SAUSAGE & MASH	17
Lincolnshire sausages, champ cheddar mash, seasonal greens with caramelised onion gravy & crispy leeks 1119 kcal	


BBQ ROASTED HALF CHICKEN	22
Memphis BBQ roasted ½ chicken in a BBQ glaze with skin-on fries, garlic corn on the cob & slaw 1847 kcal	

STEAK FRITES	25
8oz rump steak with garlic & herb butter, skin-on fries, rocket & parmesan salad	
Choose:	
- Peppercorn sauce 1292 kcal	
- Chimichurri 1585 kcal	

SMOKED HADDOCK	24
Smoked haddock, champ cheddar mash, white wine & chive sauce with tomato concasse, crispy bacon bits & a poached hens egg 752 kcal	

PULLED PORK MAC & CHEESE	17.5
Macaroni & cheese with BBQ pulled pork, smoky crispy bacon bits & green onions served with toasted flatbread 1136 kcal	
- Make veggie without pulled pork V 955 kcal	14

FISH & CHIPS	19.5
Big Smoke beer battered fish & chips, minted mushy peas, tartare sauce & skin-on fries 1078 kcal	

 **Perfectly paired with Big Smoke Pilsner**

CHICKEN CAESAR SALAD	19
Grilled Cajun chicken breast with dressed baby gem, boiled egg, Grana Padano, anchovies, croutons & smoky bacon bits 1150 kcal	

- Without chicken V 776 kcal 13

SUPERFOOD CHICKEN SALAD	19
Roasted butternut squash, Cajun chicken breast, quinoa, baby gem, rainbow slaw, pomegranate, Tenderstem broccoli & smoked almonds with a spiced citrus dressing 861 kcal	
- Make vegan without chicken VG 478 kcal	13

* CHEF AMY'S FAVOURITE *	
MAPLE-GLAZED BACON CHOP	17
10oz maple-glazed bacon chop, fried hens egg, pineapple pico de gallo with skin-on fries 1239 kcal	

BUTTER CURRY V	18
Butternut squash, spinach & chickpeas in a butter curry sauce topped with fresh chilli, coriander & green onions. Served with mango chutney, lime rice & flatbread 1370 kcal	
- Add a grilled Cajun chicken breast 1753 kcal	+6

ALL-DAY BREAKFAST	19.5
Lincolnshire sausages, back bacon, baked beans, hash brown, roasted plum tomato & flat cap mushroom with fried hens eggs & toasted bloomer 1423 kcal	

ALL-DAY VEGGIE BREAKFAST V	19.5
Quorn™ sausages, smashed avocado, baked beans, hash browns, roasted plum tomato & flat cap mushroom with fried hens eggs & toasted bloomer 1420 kcal	

Pilsner
BREWERY FRESH

RUNWAY PILSNER - BREWED BY BIG SMOKE EXCLUSIVELY FOR GATWICK AIRPORT

OUR PILSNER IS BREWERY-FRESH, GLUTEN-FREE & VEGAN FRIENDLY. BREWED WITH BRIGHT HOPS & LIGHT MALTS FOR A CLASSIC, CRISP, EASY-DRINKING FLAVOUR



Full allergen and calorie information is available - just ask our team or scan the QR code

Adults need around 2000 kcal a day
V = Vegetarian VG = Vegan

BIG SMOKE
EST BREW CO. LDN

RUNWAY PILSNER 4%	7.25
Pilsner – Exclusive to Gatwick Classic, crisp & light	

ELECTRIC EYE 5%	7.75
Pale Ale Citrus with a tropical fruit aroma	

MEDICINE MAN 6%	7.75
West Coast IPA Citrus & pine notes with a dry finish	

UNIVERSAL 4%	7.5
Session IPA Sessionable & very sensible	

CIDER 4.8%	7.25
Medium Sparkling	

COCKTAILS

MIMOSA	12.5
Prosecco & orange juice	

MANGO & PASSION BELLINI	12.5
Prosecco, mango & passion fruit purée	

BLOODY MARY	12.5
Absolut Vodka, tomato juice, lemon, Worcester Sauce, Tabasco & celery	

APEROL SPRITZ	12.5
Aperol & prosecco topped with soda	

MOJITO	11.5
White rum muddled with crushed ice, fresh mint, lime, sugar & soda	

ESPRESSO MARTINI	12.5
Vodka, Kahlúa & espresso coffee	

OLD FASHIONED	13
Whisky with a dash of Angostura Bitters & brown sugar	

PASSION FRUIT MARTINI	12.5
Vodka & passion fruit shaken over ice topped with prosecco	

PIMM'S & LEMONADE	12.5
Pimm's No. 1, mint, cucumber, orange & lemonade	

PIMENTAE

* Award-Winning Tequila Cocktails *

SPICY MARGARITA	11.5
TOMMY'S MARGARITA	11.5
GRAPEFRUIT MARGARITA	11.5

HELLO FROM BIG SMOKE

Back in 2014 when we started Big Smoke, 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 because we love what we do and we hope that you feel this whilst you're enjoying one of our beers.



SHOP SMALL
SUPPORT INDEPENDENT

WINES

SPARKLING

	125ml	Bottle
LE ALTANE - EXTRA DRY PROSECCO ITALY Crisp, fresh, green apples & citrus	9.5	35
RIDGEVIEW - BLOOMSBURY NV ENGLISH SPARKLING WINE - SURREY Citrus, vanilla & buttery pastry	16.5	75
TAITTINGER - BRUT RÉSERVE NV CHAMPAGNE FRANCE Green fruit & citrus	19	85

WINE

	175ml	250ml	Bottle
MARCHESI ERVANI - PINOT GRIGIO VG ITALY Pear, melon & citrus	9	11.5	29.5
PETITE RONDE - PICPOUL DE PINET VG FRANCE Floral, stone fruit & citrus	10	12.5	32.5
GRANFORT - CHARDONNAY FRANCE Peach, ripe pear & a hint of white blossom	11	13.5	35.5
VIDAL - SAUVIGNON BLANC NEW ZEALAND Intense, passion fruit flavours	12	14.5	41.5
KLEINE ZALZE - CHENIN BLANC SOUTH AFRICA Juicy & fruit-driven	11.5	14	36.5

ROSÉ

	175ml	250ml	Bottle
MARCHESI ERVANI - PINOT GRIGIO ROSATO VG ITALY Summer fruits, wild flower & strawberries	10	12.5	32.5
ESTANDON REFLET - PROVENCE ROSÉ VG FRANCE Silky, balanced with pink grapefruit	12	14.5	41.5
MIRABEAU PURE - CÔTE DE PROVENCE FRANCE Cherry & raspberry	15.5	18	52.5

RED

	175ml	250ml	Bottle
J MOREAU ET FILS - MERLOT VG FRANCE Plum, smooth, blackberry	10	12.5	32.5
LUIS FELIPE EDWARDS RESERVA - PINOT NOIR VG CHILE Clove, cherry & chocolate	10	12.5	32.5
LUNARIS BY CALLIA - MALBEC VG ARGENTINA Damson, pepper & spice notes	11	13.5	35
ST HALLETT FAITH - SHIRAZ AUSTRALIA Forest fruits & savoury with spices	12.5	15	42.5
KLEINE ZALZE - CABERNET SAUVIGNON SOUTH AFRICA Juicy & fruit-driven	11.5	14	39.5

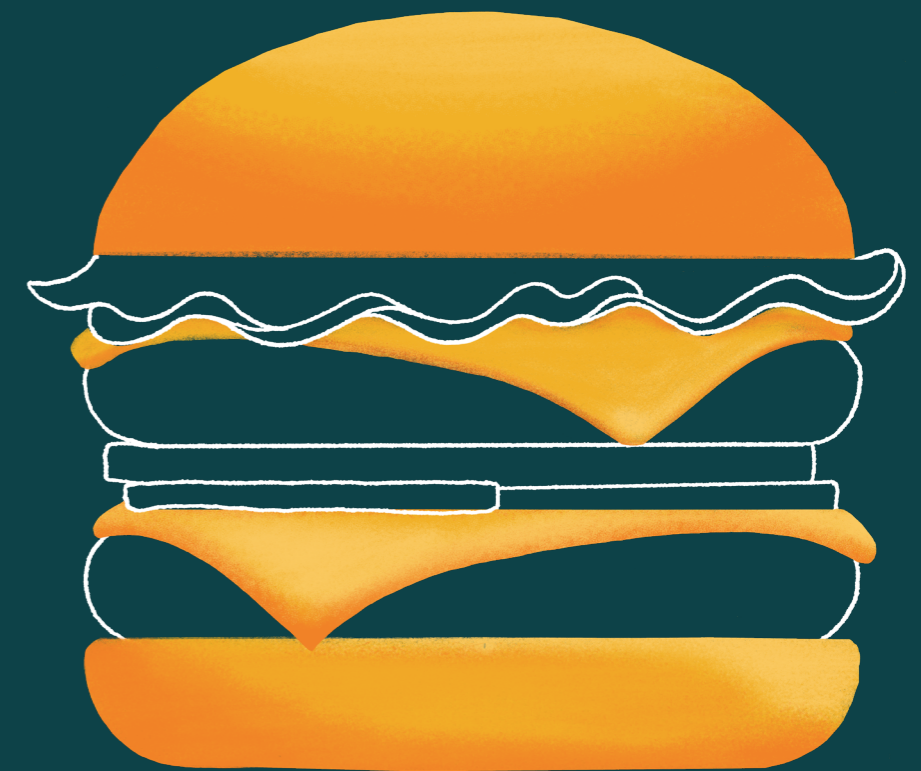
All wines are available in 125ml V = Vegetarian VG = Vegan

IN A RUSH?

All our meals can be ready in 15 minutes, just let your server know when you get here

BIG SMOKE

EST BREW CO. LDN



MAIN MENU