

Smoked Sea Salt

Truly a gourmet salt

Smoked sea salts add a unique flavour to a wide range of dishes including roasts, chicken, salads and sandwiches. Unlike artificially infused smoke flavoured salts

Sea Salt crystals melt in the mouth and add real flavour intensity

Pure sea salt retains over sixty natural occurring essential trace elements and has an intensity of flavour that delivers more taste for less salt, making it a tastier and healthier alternative to table salt

This Sea Salt has been gently smoked over Oak to give an aromatic smokiness

@ £4.95 per 100g

Smoked Trout & Watercress Chimneys

West Meon Smokeries

Demerara and Whisky Cold Oak Smoked Trout. Simply cut into rectangles, spread with a little crème fraiche, add a sprig of Watercress and roll up for a bite-sized taste of Hampshire

West Meon Smokery

*Always
Something
Smokin'*



WE HAVE MOVED

to:

*No.1, Wood Farm Cottages
Bramdean Common
Hampshire
SO24 0JL*

www.westmeonsmokery.co.uk

*Home of Carp Trading Sporting Goods
Gunroom, Fly Fishing, Fly Tying*

West Meon Smokery

REAL FOOD, REAL SMOKE, REAL TASTE

Many people will be familiar with Smoked Foods. However, most of the so-called 'smoked' foods available on supermarket shelves are not smoked at all, but simply have smoked flavouring added during processing.

None of our products contain any artificial preservatives or additives

We do NOT use vacuum packing



t: 01962 771 753

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*Home of Carp Trading Sporting Goods
Gunroom, Fly Fishing, Fly Tying*

Smoked Trout

Both our hot and cold smoked trout are sourced from Alresford only a few mile away and are cured using our own recipe

With a low salt content and Demerara sugar mix with a touch of Malt Whisky

Finally a black pepper dressing and then smoked in Oak

Cold Smoked

Demerara & Whisky Cold Oak Smoked Local Alresford Trout
Texture and looks as smoked salmon but with a taste that surpasses all

@ £5.50 per 100g/Sliced

Hot Smoked

Demerara & Whisky Hot Oak Smoked Local Alresford Trout
Cured as the cold smoked trout but when smoked it is cooked and roasted very slowly over a six hour period
This produces a flaky dryer texture with a much stronger flavour

@ £5.00 per 100g/Fillets

Cold Smoked Extra Smoky Trimmings

Demerara & Whisky Cold Oak Smoked Local Alresford Trout Trimmings
Rich in flavour ideal for cooking with,
In Pasta, Salads, Dips, Fish Cakes, Soups, Mousses, Quiches, etc

@ £3.50 per 100g

Smoked Eel

Hampshire Freshwater Eel
Gently Hot smoked in Apple Wood

Subject to availability/POA

Smoked Trout Pate

The following Pates are made from our famous Demerara & Whisky Cold Oak Smoked Local Alresford Trout

With a hint of Horseradish and Lemon
@ £3.00 per 75g pot

With Sweet Chilli
@ £3.50 per 75g pot

With plenty of Malt Whisky
@ £3.75 per 75g pot

With plenty of Brandy
@ £3.75 per 75g pot

Winter Apple Wood Smoked Cheese

A Mature Cheddar Cheese cold smoked in Apple Wood

@ £1.85 per 100g

Smoked mixed Nuts

A 50/50 mix of Cashews and Peanuts smoked in Oak with a dusting of Black Pepper

@ £1.00 per 50g

Smoked Chilli Flavoured Peanuts

Peanuts flavoured with chilli and gently smoked in Oak

@ £1.00 per 50g

Hot Smoked Pheasant Breast

Local Pheasant Breasts marinated for two days in Red Wine, Maple Syrup and Garlic

Then given a dusting of Black pepper and gently Hot Smoked in Apple Wood

@ £4.50 each

Smoked Dried Chillies

Chillies gentle smoked in applewood for many hours then air dried to complete the process

Heat 7/10

Taste: Superb

Aroma: Excellent

@ £3.50 per 12g (approx 5 fruits)

Smoked Extra Virgin Olive Oil

This Olive Oil makes a fantastic dressing as well a dip
In cooking gives a complex smokey flavour and aroma

@ £7.50 per 250ml bottle

Smoked Isle of Wight Garlic

Isle of Wight Garlic Cold smoked for over 30 hours

Cold smoking Garlic does not cook the cloves but allows it to retain its full garlic strength with a wonderful smokey flavour

@ £1.80 per bulb