

## **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

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

@ £4.95 per 100g

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## **Smoked Dried Mixed Mushrooms**

An interesting mixture of mushrooms

**Granulatus, Oyster, Shiitake & Porcini**

That we lightly smoke. Excellent in a risotto or in a creamy mushroom sauce, stirred through pasta or poured over a fillet steak. The mushrooms will need rehydrating before use for approximately 30 minutes in hot water, creating a wonderful stock

@ £4.85 per 30g

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## **Smoked Butter**

Smoked in Oak this English butter is an ideal addition to your Steak, Fish & Mash

Also excellent for finishing sauces

@ £2.50 per 75g pot

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## **For The Angler**

We are happy to smoke your fish either Hot or Cold Smoked

# **The Gunroom**

In House Gun Repairs & Servicing

Full range of Gunsmith Services

Stock Repairs & Refinishing

Screw Cutting

Deactivation

New & Second-hand Guns

Ammunition

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(By Authority of the Secretary of State)

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**Bramdean Common  
Alresford  
Hampshire  
SO24 0JL**

**Opening Times:  
Please visit Website**

*Hampshire Smokery & Gunroom*

# **Hampshire Smokery & Gunroom**

**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



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[www.hampshiresmokery.co.uk](http://www.hampshiresmokery.co.uk)

*Hampshire Smokery & Gunroom*

### **Smoked Trout**

Both our hot and cold smoked trout are sourced locally in Hampshire 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 Hampshire Trout  
Texture and looks as smoked salmon but with a taste that surpasses all  
(Hand Sliced & Trimmed)

**@ £12.00 per 200g pack**

#### **Hot Smoked**

Demerara & Whisky Hot Oak Smoked Local Hampshire 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/Comes in Fillets**

#### **Cold Smoked Extra Smoky Trimmings**

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

**@ £7.00 per 250g pack**

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### **Smoked Eel**

Hampshire Freshwater Eel  
Gently Hot smoked in Apple Wood

**Subject to availability/POA**

### **Pates**

#### **Cold Smoked Trout Pate**

With a hint of Horseradish and Lemon  
**@ £3.00 per 75g pot**  
Also available in **300g pots**

#### **Hot Smoked Pheasant Breast Pate**

**@ £3.25 per 75g pot**  
Also available in **300g pots**

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### **Smoked Trout Fish Cakes**

Simply made with our  
Cold Smoked Trout & Potato  
(Nothing else added)

**@ £5.00/pack of two/200g**

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### **Smoked Cheese**

Mature Cheddar  
Cold smoked in Apple Wood

**@ £1.85 per 100g**

Grade 1 Blue Stilton  
Cold smoked in Apple Wood

**@ £3.00 per 100g**

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### **Smoked mixed Nuts**

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

**@ £1.50 per 50g**

### **Smoked Chilli Flavoured Peanuts**

Peanuts flavoured with chilli and gently smoked in Oak

**@ £1.50 per 50g**

### **Smoked Chilli Flavoured Peanut Butter**

**@ £3.00 per 75g pot**  
Also available in **300g pots**

### **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**

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### **Hot Smoked Chicken Breast Fillet**

English Chicken Breast marinated in Sherry  
Then sprinkled with cracked black pepper and gently Hot Smoked in Apple Wood

**@ £5.95 each (average weight 250g)**

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### **Smoked Dried Chillies**

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

**@ £3.50 per 10g**

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### **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**

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### **Hot & Cold Smoked Garlic**

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

Hot smoked Garlic is cooked and roasted turning the garlic soft and yet having a strong aroma and flavour

**@ £1.50 per bulb**

**£15.00 per rope**