

Smith's

Bar & Grill

Brunch

90 minutes of sharing bottomless food, £35pp
90 minutes of sharing bottomless food, Bellini, Bubble wine and Mimosas, £50pp

EGGS BENEDICT £12
Cooked ham, poached eggs, hollandaise sauce, buttered English muffin

EGGS ROYALE £14
Smoked salmon, poached eggs, hollandaise sauce, buttered English muffin

EGGS FLORENTINE (V) £12
Spinach, poached eggs, hollandaise sauce, buttered English muffin

AVOCADO TARTINE (Ve) £13
Smashed avocado, cherry tomatoes and chilli on sourdough toast
Add smoked salmon £3.5
Add cured meat £3.5
Add straciatella £3.5

STEAK & EGG £22
(Supplement £5)
Hash brown and fried egg

FRUIT SALAD £8

HOMEMADE SOUP OF THE DAY (MP)
Seasonal ingredients, served with bread

SALMON TARTARE £11
With avocado and lemon dressing

CALAMARI £9.5
Deep-fried with tartare sauce

PARMIGIANA (V) £9
Aubergine and courgettes in a rich tomato sauce, mozzarella and parmesan cheese

CHICKEN LIVER PARFAIT £8.5
Port jelly and brioche

FULL ENGLISH BREAKFAST £16.5
Smoked streaky bacon, sausage, flat mushroom, tomato, beans, hash browns, toast, eggs

THAI SALAD £16.5
Beef strips, peppers, carrots, chilli, daikon, sweet chilli dressing

GREEK SALAD (V) £10
Beef tomatoes, cucumber, feta, oregano

SMITH'S SALAD (V) £10
New potatoes, green beans, datterini tomatoes, red onions, capers, olives, parsley vinaigrette

ARTICHOKES (VE) £13
Pea puree, vegan cream cheese, mixed leaf

GAMBERI E ZUCCHINE FRITTE £12
Prawns and courgettes tempura with pesto mayo

DESSERTS

CHIA PUDDING £9

CHURROS £8

A la Carte

STARTERS

MALDON ROCK OYSTERS 3/6 £12/£22.5
Mignonette sauce, lemon

TUNA TARTARE £13
Tuna mayo, chives and cress

TRIO OF RAW FISH TO SHARE £22
Sashimi style selection of fish with ginger, soy, wasabi

WILD MUSHROOMS (VE) £10
Pan-fried king mushroom, sauteed girolles, cep puree

BURRATA (V) £12.5
Pesto and datterino tomatoes

CHARCUTERIE BOARD £12
Three types of cured meats

SCALLOPS £14
Pan-fried with jerusalem artichoke puree, bacon crumbles and veal jus

BEEF TARTARE £17.5
Freshly Shaved black winter truffle, capers, Tabasco, and a quail egg yolk

MAINS

SALMON STEAK £22
Chargrilled with fennel salad

SEAFOOD RISOTTO £28
Mussel, clams, prawns, squid and langoustine

TUNA STEAK £24
Chargrilled, with caponata, cherry tomatoes and salsa verde

OCTOPUS £27
Pan-fried, with new potatoes, olives, capers and cherry tomatoes

BEEF RIB £25
Slow cooked, sweet potato puree, bordelaise sauce and basil oil

SIRLOIN STEAK 10 oz £30
Chimichurri or peppercorn sauce

FILLET STEAK 6oz £34
Chimichurri or peppercorn sauce

RIB EYE STEAK 12oz £40
Chimichurri or peppercorn sauce

TRUFFLE TAGLIATELLE £28
Fresh handmade tagliatelle, parmesan and shaved black winter truffle

PORK RIBS £18
Marinated in a smoky barbeque sauce, with spring onion, fresh chilli and cancha

SEABASS FILLET £22
Pan-fried, with fennel and citrus salad

LAMB RACK £28
Celeriac puree, kale, and red wine jus

SIDES

MIXED LEAF SALAD £5

GREEN BEANS £5

CHIPS £5

ROAST NEW POTATOES £5

BROCCOLI WITH CHILLI AND GARLIC £5

TRUFFLE AND PARMESAN CHIPS £6.5

CAULIFLOWER CHEESE £5

Allergen information available on request.
A discretionary 12.5% service charge will be added to your bill