Smith's
Bar & Grill

HOMEMADE BREAD (V) £5
With whipped butter

OLIVES (V) £5

MALDON ROCK OYSTERS 3 £13 | 6 £24
Mignonette sauce and lemon

STARTERS

FRENCH ONION SOUP £11
Onion and Gruyère cheese

CALAMARI £13
Deep-fried with tartare sauce

PARMIGIANA (V) £11
Fried aubergine baked in a rich tomato sauce with mozzarella and parmesan

BURRATA (V) £14
In tomato sauce, capers, pesto, semi-dried tomatoes, olive crumble and basil

BEEF CARPACCIO £12
Thinly-sliced with Dijon mayo

BLUEFIN TUNA TARTARE £18
Extra virgin olive oil and parsley

BEEF TARTARE £15
Shallot, capers, tabasco, mustard, worcestershire sauce and a quail egg yolk

SMOKED SALMON £14
Smoked in-house, caperberries, cream cheese, dill and shallots

KING OYSTER MUSHROOM (V) £13
Char-grilled, pumpkin purée, crispy soft egg, cheese fondue and truffle oil

SCALLOPS £16
Pan-fried with Jerusalem artichoke purée and veal jus

MUSSELS £13
In 'nduja tomato sauce, chilli, garlic, spicy salami and grilled sourdough

CAPOCOLLO £13
Cured collar, richly marbled with celeriac remoulade

ARTICHOKES (V) £13
Finely sliced with parmesan and avocado

PRAWNS £16
Lightly seared in a rich shellfish bisque, finished with crumbled feta, croutons and fresh basil

MAINS

FISH AND CHIPS £20
Traditional beer battered fresh haddock fillet, tartare sauce, mushy peas and chunky chips

SALMON £26
Char-grilled with garlic, cherry tomatoes, olives, courgettes, basil and olive oil

CRAB LINGUINE £25
Shellfish bisque, tomato, chilli and parsley

ROASTED COD £28
Clam chowder and rainbow chard

TUNA £29
Char-grilled, charred fennel, olives, capers, lemon and parsley

RISOTTO £32
Langoustine, prawns, mussels, clams, squid and shellfish bisque

WHOLE SEA BASS £28
Butterflied, char-grilled with harissa and herb sauce

SMITH'S BURGER £20
Scottish beef, Gruyère cheese, bacon, red onion pickles, lettuce, dijon mayo and chunky chips

WILD BOAR RAGU £22
Tagliatelle with a slow-cooked wild boar ragu

BABY CHICKEN £22
Char-grilled, marinated with lemon, thyme and grilled vegetables

SLOW-COOKED PORK RIBS £25
Glazed with smoky chilli, cumin, garlic and coriander

LAMB LOIN CHOPS £32
Char-grilled with peppercorn sauce

SLOW-COOKED BEEF RIB £29
Celeriac and truffle puree with red wine jus

STEAKS
Scottish beef 28 days dry aged

SIRLOIN 10 oz £34

FILLET 6 oz £39

RIB EYE 12 oz £45

All steaks served with a sauce of your choice: Garlic Butter or Peppercorn

RAVIOLI (V) £20
Ricotta and spinach in a butter parmesan sauce

ONION TARTE TATIN (V) £20
Slow-cooked onions on puff pastry and cheddar sauce

ENDIVE SALAD (V) £17
Watercress, Gorgonzola, pear, pomegranate, walnuts and mustard dressing

TUNA NICOISE SALAD £18
New potatoes, green beans, olives, eggs, tomatoes, anchovies and vinaigrette

CHICKEN CAESAR SALAD £18
Romaine lettuce, fresh anchovies, boiled eggs, croutons, caesar dressing and parmesan shaving

SIDES

GRILLED VEGETABLES (V) £6

BROCCOLI WITH CHILLI AND GARLIC (V) £7

SAUTEED SPINACH (V) £6

ROASTED NEW POTATOES (V) £6

CREAMY CAULIFLOWER (V) £7

CHIPS (V) £5

TRUFFLE AND PARMESAN CHIPS (V) £8

GREEN BEANS (V) £6

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