

Smith's

Bar & Grill

BREAD BASKET AND BUTTER (V) £6

OLIVES (V) £4

STARTERS

CALAMARI £13

Deep-fried with tartare sauce

MELON AND HAM £11

Prosciutto San Daniele and cantaloupe melon

PARMIGIANA (V) £10

Fried aubergine baked in a rich tomato sauce with mozzarella and parmesan

BURRATA (V) £13

Imported from Puglia, caponata and pesto

BEEF CARPACCIO £12

Rocket, parmesan and balsamic vinegar

MALDON ROCK OYSTERS 3 £13 | 6 £24

Mignonette sauce and lemon

BLUEFIN TUNA TARTARE £17

Extra virgin olive oil and parsley

BEEF TARTARE £15

Shallot, capers, tabasco, mustard, worcestershire sauce and a quail egg yolk

SEA BREAM CRUDO £14

Sliced raw sea bream, orange, mint, parsley, pink peppercorn fresh chilli, lemon and olive oil

ASPARAGUS AND TRUFFLE (V) £15

Parmesan fondue and crispy soft egg

SCALLOPS £16

Butter sauce, peas, broad beans and chives

MUSSELS PROVENÇAL £12

Tomato, garlic, chilli, parsley, black pepper and sourdough bread

ARTICHOKES (V) £13

Finely sliced, parmesan and avocado

PRAWNS £15

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

FRENCH ONION SOUP £10

Onion and Gruyère cheese

MAINS

FISH & SEAFOOD

FISH AND CHIPS £20

Traditional beer battered fresh haddock fillet, tartare sauce, mushy peas and chunky chips

SALMON £24

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

WHOLE SEA BREAM £33

Char-grilled with salsa verde and lemon

COD £24

Roasted with savoy cabbage, peas, broad beans and beurre blanc

TUNA £27

Char-grilled with sautéed vegetables and salsa verde

RISOTTO £28

Langoustine, mussels, clams, prawns, squid and shellfish bisque

SEA BASS FILLET £23

Pan-fried, roasted fennel, green beans and anchovy vinaigrette

MEAT & POULTRY

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 £20

Char-grilled, marinated with lemon and thyme and grilled vegetables

PORK RIBS £24

Slow-cooked with bbq sauce, spring onions and chilli

LAMB LOIN CHOPS £32

Char-grilled with peppercorn sauce

BEEF RIB £29

Celeriac and truffle purée with red wine jus

STEAKS

Scottish beef 28 days dry aged

SIRLOIN STEAK 10 OZ £33

FILLET STEAK 6 OZ £39

RIB EYE STEAK 12 OZ £45

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

VEGETARIAN & SALADS

RAVIOLI (V) £19

Ricotta and spinach in a butter parmesan sauce

TRUFFLE TAGLIATELLE (V) £25

In a rich butter and parmesan sauce

DUCK AND ORANGE SALAD £19

Thinly sliced smoked duck breast, orange segments, mixed leaves, toasted almonds and honey mustard

NICOISE SALAD £18

Seared tuna, new potatoes, green beans, olives, eggs, tomatoes, anchovies and vinaigrette

HALLOUMI SPRING SALAD (V) £17

Char-grilled halloumi, peas, fine green beans, radish, fennel, avocado, baby spinach, pesto, pumpkin and sunflower seeds with lemon dressing

CHICKEN CAESAR SALAD £18

Romaine lettuce, fresh anchovies, boiled eggs, croutons, caesar dressing and parmesan shavings

SIDES

GRILLED VEGETABLES (V) £6

BROCCOLI WITH CHILLI AND GARLIC (V) £7

SAUTEED SPINACH (V) £6

ROASTED NEW POTATOES (V) £6

TOMATO AND ONION SALAD (Ve) £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