BEEF BRISKET MONDAYS

BRISKET FOR 2 TO SHARE, £40

Available on Mondays 12pm - 10pm. Please ask your server for more details.



25 Sheldon Square, Paddington, London, W2 6EY; T 0207 286 9458, E. reservations@smithsbarandgrill.co.uk, W. www.smithsbarandgrill.co.uk

(i) of f @smithsbarandgrill

GIFT VOUCHERS

Scan to share the experience of Smith's Bar & Grill with your loved ones



Bottomless Experience

12pm - 4pm Friday | 6pm - 9pm Friday, Saturday & Bank Holidays

90-MINUTES OF SHARING BOTTOMLESS FOOD £35PP

90-MINUTES OF SHARING BOTTOMLESS FOOD & FREE-FLOWING WHITE WINE, RED WINE, SPARKLING WINE AND COCKTAIL OF THE WEEK £50PP

*Each dish from the bottomless menu can be ordered individually at the specified price stated.

STARTERS

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

> ASPARAGUS (VG) Buttered, fried egg and truffle

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

SALMON TARTARE With avocado and lemon dressing £11

VITELLO TONNATO Thinly sliced veal, capers, pickled veg and tuna-mayo dressing £12.5

BURRATA (VG)

Pesto, datterino tomatoes and basil £12.5

AVO BURGER With salmon, tuna or vegan cream cheese

> CALAMARI Deep-fried with tartare sauce £9.5

MAINS

CHARGRILLED CHICKEN CAESAR SALAD Romain lettuce, fresh anchovies, boiled eggs, croutons, caesar dressing, parmesan shavings £15

FISH AND CHIPS Traditional beer battered fresh haddock fillet, tartare sauce, mushy peas, chips £17.5

SMITH'S BURGER

Scottish beef, Gruyere cheese, bacon, red onion pickles. Dijon mayo, chips £17.5

BABY CHICKEN Chargrilled, marinated with lemon and thyme, grilled vegetables £17

PORK RIBS

Marinated in a smoky barbeque sauce, spring onion, fresh chilli and cancha

AVOCADO AND SPINACH SALAD (Ve) Orange, fennel, pomegranate

STEAK

FLAT IRON (Supplement £5)

SIRLOIN 10OZ (Supplement £10) (Supplement £15)

RIB EYE 12OZ

All steaks are served with chips and a sauce of your choice: Chimichurri or Peppercorn

DESSERTS

YUZU PARFAIT Caramelised pineapple, exotic caramel sauce, sesame seed biscuits

CHEESECAKE DOME

SELECTION OF ICE CREAM AND SORBETS

Check with your server for today's selection

CHURROS Hazelnut chocolate sauce, orange zest Strawberry and passionfruit cheesecake, vanilla sable

Bottomless Brunch

11am - 4pm Saturday & Bank Holidays

90-MINUTES OF SHARING BOTTOMLESS FOOD £35PP

90-MINUTES OF SHARING BOTTOMLESS FOOD & FREE-FLOWING WHITE WINE, RED WINE, SPARKLING WINE AND COCKTAIL OF THE WEEK £50PP *Each dish from the bottomless menu can be ordered individually at the specified price stated.

∞STARTERS ∞∞∞

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

> ASPARAGUS (VG) Buttered, fried egg and truffle £13

PARMIGIANA (VG) Aubergine and courgettes in a rich tomato sauce. mozzarella and parmesan cheese

SALMON TARTARE With avocado and lemon dressing £11

VITELLO TONNATO Thinly sliced veal, capers, pickled veg and tuna-mayo dressing

AVOCADO AND SPINACH SALAD (Ve) Orange, fennel, pomegranate £13

BURRATA (VG)

Pesto, datterino tomatoes and basil £12.5

AVO BURGER With salmon, tuna or vegan cream cheese £15

CALAMARI Deep-fried with tartare sauce £0.5

BRUNCH ***

EGGS BENEDICT Cooked ham, poached eggs, hollandaise sauce,

buttered English muffin £12

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

AVOCADO TARTINE (Ve) Cherry tomatoes and chilli on sourdough toast

Add smoked salmon Add crispy bacon Add straciatella £13

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

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

£11

MUSHROOM TRUFFLE BENEDICT English muffin, flat mushroom, truffle hollandaise, poached egg, chives £12

STEAK

FLAT IRON & EGG

SIRLOIN 10OZ (Supplement £10)

FILLET 6OZ (Supplement £15) RIB EYE 12OZ

Sirloin, Fillet & Rib Eye steaks are served with chips and a sauce of your choice: Chimichurri or Peppercorn

∞ DESSERTS ∞

YUZU PARFAIT Caramelised pineapple, exotic caramel sauce, sesame seed biscuits

> CHURROS Hazelnut chocolate sauce, orange zest

SELECTION OF ICE CREAM AND SORBETS Check with your server for today's selection

CHEESECAKE DOME Strawberry and passionfruit cheesecake, vanilla sable