

Smith's

Bar & Grill

Bottomless Lunch & Dinner

Available every Friday 12pm - 4pm, 6pm - close

90-MINUTES OF SHARING BOTTOMLESS FOOD £35pp | 90-MINUTES OF SHARING BOTTOMLESS FOOD, SPARKLING WINE, BELLINI AND MIMOSAS, £50pp

*Each dish on the menu can be ordered separately at the specified price stated.

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

NICOISE £14.5
Tuna, potato, egg, anchovies and fine beans

CALAMARI £9.5
Deep-fried with tartare sauce

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

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

CHICKEN CEASAR SALAD £15
Chargrilled chicken breast, romaine lettuce, fresh anchovies, boiled eggs, croutons, ceasar dressing and parmesan shavings.

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

SMITH'S BURGER £17.50
Scottish beef, Gruyere cheese, bacon, red onion, pickles, Dijon mayo, chips

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

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

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

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

SALMON TARTARE £11
With avocado and lemon dressing

HALLOUMI, AVOCADO AND SPINACH SALAD (V) £15.5
Orange, fennel, pomegranate

COURGETTE SALAD (VE) £13
Thinly sliced raw courgettes, served with mint and sunflower seed.

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

DESSERTS

FRUIT SALAD £8

CHIA PUDDING £9

CHURROS £8

Guests may only order two dishes per person at a time. Subsequent orders will be processed when 75% of the food served has been eaten. Menu subject to change. Last orders are 15 minutes before the end of your sitting. You must choose your drink preference at the start of your meal, and this will be your choice for the remainder of your sitting.



A la Carte

STARTERS

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

TUNA TARTARE £13
Tuna mayo, chives and cress

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

TRIO OF TARTARE TO SHARE £22
Tuna, salmon, seabass with ponzu dressing and chives

ASPARAGUS (V) £13
Battered, fried egg and truffle.

BURRATA (V) £12.5
Pesto and datterino tomatoes

VITELLO TONNATO £12
Thinly sliced veal, capers, pickled egg and tuna-mayo dressing.

ARTICHOKEs (V) £13
Thinly sliced raw artichokes with mashed avocado, parmesan and lemon dressing.

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

CRAB SALAD £16.50
Hand picked white crab, avocado, mango, mix salad and lemon dressing.

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

SEABASS FILLET £22
New potatoes, fennel and olive tapenade.

STEAK OF THE DAY (M.P)

SELECTION OF DAILY FISH (M.P)

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

BEEF RIB £25
Port truffle sauce, grilled asparagus and parmesan/lemon zest.

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

LAMB LOIN CHOPS £30
Chimichurri or peppercorn sauce

SIDES

BROCCOLI WITH CHILLI AND GARLIC £5

GRILLED VEGETABLES £5

HERITAGE TOMATO SALAD £5

Shallot, basil and balsamic vinaigrette.

GREEN BEANS £5

TRUFFLE AND PARMESAN CHIPS £6.5

CHIPS £5

Allergen information available on request.

A discretionary 12.5% service charge will be added to your bill