

Smith's

Bar & Grill

Brunch

Available every Saturday 11am - 4pm
90 minutes of sharing bottomless food, £30pp

90 minutes of sharing bottomless food, Bellini, Prosecco and Mimosas, £45pp

EGGS BENEDICT £12
Streaky bacon, 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 (V) £13
Smashed avocado, cherry tomatoes and chilli on sourdough toast
Add smoked salmon £3.5
Add Parma ham £3.5
Add Straciatella £3.5

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

HOMEMADE SOUP OF THE DAY
Seasonal ingredients, served with bread

SALMON TARTARE £11
With avocado and red onion

CALAMARI £8.5
Deep-fried calamari with tartare sauce

SEABASS CARPACCIO £13
Lemon dressing, chives and cancha corn

CRISPY AUBERGINE (V) £11
Served with miso, natural yoghurt and pecan nuts

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

CHICKEN CAESAR SALAD £14
Romaine lettuce, croutons, caesar dressing, Grana Padano shavings

CORN SALAD (V) £12.5
With tomato, feta, basil and avocado

TUNA NICOISE £14.5
With potato, egg and lettuce

THAI BEEF SALAD £14
Beef strips, peppers, carrots, chilli, daikon, sweet chilli dressing

HALLOUMI, AVOCADO AND SPINACH SALAD (V) £16
Orange, fennel, pomegranate, lemon

GRILLED ARTICHOKES (V) £12
Served with gremolata, rocket and parmesan

DESSERTS

FRUIT SALAD £8

CHIA PUDDING £9

CHURROS £8

A LA CARTE

STARTERS

OYSTERS £4.5 each
Mignonette sauce, lemon

TUNA TARTARE £12
Pane carasau, chives, cress

TRIO OF RAW FISH TO SHARE £22

OCTOPUS CARPACCIO £11
Lime, olive oil, pink pepper and parsley

BURRATA (V) £12
Basil pesto, cherry tomatoes, olive oil

MISTO DI SALUMI £12
Three types of cured meats with gherkins

PAN-FRIED SCALLOPS £13
Pea puree, crispy bacon and watercress

TRUFFLE BEEF TARTARE £17.5
Capers, parsley, Tabasco, olive oil, topped with truffle shavings and a quail egg yolk

MAINS

SELECTION OF DAILY FISH (Market Price)

GRILLED SALMON £20
Scottish salmon with fennel salad

GRILLED PRAWNS £19
Chilli oil, lemon, salad

TUNA STEAK £22.5
Bok choy, chilli, garlic, soy sauce

ROASTED OCTOPUS £27
New potatoes, tomatoes, olives, capers

MONKFISH £24
Caper butter and baby spinach

BEEF BURGER £17
Gruyere cheese, bacon, red onion, pickles, Dijon mayo, chips

STEAK OF THE DAY (Market Price)

PORK RIBS £18
Marinated in a smoky barbeque sauce

SLOW COOK BEEF RIB £19
Sweet potato puree, red wine jus

ROASTED LAMB RACK £28
Celeriac puree, kale, and red wine sauce

BEEF FILLET £39
Chimichurri or peppercorn sauce, with chips

RIB EYE STEAK £39
Chimichurri or peppercorn sauce, with chips

BABY CHICKEN £15
Grilled vegetables, lemon, thyme

NICOISE SALAD £14.5
With potato, egg and lettuce

TRUFFLE TAGLIATELLE £28
Fresh homemade tagliatelle, Grana Padano, truffle shavings

FISH CAKE £18
Spinach and mustard sauce

PORK BELLY £19
Fennel, apple, chilli

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

SIDES

MIXED LEAF SALAD (Ve) £6

GREEN BEANS (V) £6

CHIPS £6

TRUFFLE AND PARMESAN CHIPS £7.5

BROCCOLI WITH CHILLI AND GARLIC (Ve) £6

ROCKET, PARMESAN AND BALSAMIC VINEGAR (V) £6

ROAST NEW POTATOES (Ve) £6

GRILLED BABY GEM (V) £7.5

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