

Smith's

Bar & Grill

A La Carte

STARTERS

BREAD BASKET AND BUTTER (VG)
£6

CALAMARI £10
Deep-fried with tartare sauce

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

RICOTTA POCKETS AND HAM £10
18 months aged St. Daniele prosciutto

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

BEEF TARTARE £15
Truffle oil, capers, Tabasco and a quail egg yolk

TUNA TARTARE £13
Tuna mayo, chives and cress

BEEF CARPACCIO £12
Dijonnaise, cancha and parsley

CRAB, SALMON ON AVOCADO £15
Sweet chilli mayo and chives

OLIVES (V)
£4

HOMEMADE SOUP OF THE DAY
Seasonal ingredients, with bread
Market Price

MALDON ROCK OYSTERS 3 £12 | 6 £23
Mignonette sauce, lemon

BURRATA (V) £13
Pesto, basil and datterino tomatoes

SMOKED SALMON £9
Smoked in-house, whipped creme fraiche, capers, dill

MAINS

SMITH'S BURGER £18
Scottish beef, Gruyere cheese, bacon, red onion, pickles, Dijon mayo, chips

TRUFFLE TAGLIATELLE (V) £30
Fresh handmade tagliatelle, parmesan and shaved black truffle

FISH AND CHIPS £18
Traditional beer battered fresh haddock fillet, tartare sauce, mushy peas, chips

THAI SALAD £17
Beef strips, peppers, carrots, chilli, daikon, sweet chilli dressing

SALMON STEAK £23
Chargrilled with sauteed rainbow swiss chard, shallot

TUNA STEAK £26
Chargrilled, with caponata, cherry tomatoes and salsa verde

SEABASS FILLET £22
New potatoes, fennel and olives tapenade

COD FILLET £24
Pan-fried with mushroom beurre blank and spinach

LAMB LOIN CHOPS £31
Chargrilled and served with raspberry sauce

SEAFOOD RISOTTO £28
Mussels, clams, prawns, squid and langoustine bisque

NICOISE SALAD £15
Fresh seared tuna with potato, green beans, capers, olives, anchovies and boiled egg

CAESAR SALAD £16
Chargrilled chicken breast, romain lettuce, fresh anchovies, boiled eggs, croutons, caesar, dressing, parmesan shavings

CRAB SALAD £17
Hand picked white crab, avocado, mix salad and lemon dressing

HALLOUMI, AVOCADO AND SPINACH SALAD £16
Orange, fennel, pomegranate

SIDES

GRILLED VEGETABLES (VE) £6

GREEN BEANS (VG) £6

ROASTED NEW POTATOES (VE) £6

GREEK SALAD (VG) £7

BROCCOLI WITH CHILLI AND GARLIC (Ve) £5

CHIPS (VE) £5

TRUFFLE AND PARMESAN CHIPS (VG) £7

Bottomless Sunday Roasts

Available 12pm - 9pm

90-minutes bottomless food, £45pp

90-minutes bottomless food, red wine, white wine, bubbles or cocktail of the week, £60pp

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

STARTERS

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

SMOKED SALMON £9
In-house smoked,whipped creme fraiche, capers, dill

GREEK SALAD (VG) £7

BURRATA (VG) £13
Pesto, basil and datterino tomatoes

BEEF CARPACCIO £12
Dijonnaise, cancha and parsley

RICOTTA POCKETS AND HAM £10
18 months aged St. Daniele prosciutto

CALAMARI £10
Deep-fried with tartare sauce

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

ROAST

All of our Meaty Sunday Roasts are served with honey roasted carrots, duck fat roasted potatoes, tenderstem broccoli, parnsips, a homemade Yorkshire pudding & gravy
Sharing Roast option for 2 available at the price stated below

FREE-RANGE BABY CHICKEN £21 | £37 *(for 2)*
Marinated with lemon, thyme and garlic

ROASTED PORK BELLY £18 | £34 *(for 2)*

28-DAYS MATURED CHATEAUBRIAND £45 | £86 *(for 2)*
Supplement £10 for bottomless deal

35-DAYS MATURED BRITISH GRASS-FED PICANHA £23 | £46 *(for 2)*

10-DAYS MATURED LAMB SHOULDER £25 | £48 *(for 2)*

CHESTNUT & FIELD MUSHROOM PARCELS (VG) £15
Wrapped in filo pastry served with truffle gravy, roasted potatoes, tenderstem broccoli, maple syrup carrots, Yorkshire pudding

DESSERTS

SELECTION OF ICE CREAM AND SORBETS £7
Check with your server for today's selection

CHURROS £9
Hazelnut chocolate sauce, orange zest

CHOCOLATE FONDANT £10
Served with vanilla ice cream

CHEESECAKE DOME £10
Orange and passionfruit cheesecake, coconut sable

Guests may only order two small plates at a time, followed by one roast and one dessert at a time. Each course must be ordered separately. 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. Allergen information available on request. A discretionary 12.5% service charge will be added to your bill