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## **STARTERS**

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

> CALAMARI £9.5 Deep-fried with tartare sauce

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

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

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

SMITH'S BURGER £17.50

red onion, pickles, Dijon mayo, chips

TRUFFLE TAGLIATELLE (V) £28

SEAFOOD RISOTTO £28

Mussel, clams, prawns, squid and

Scottish beef, Gruyere cheese, bacon,

PRAWN COCKTAIL £13

Baby gem, avocado, marie rose sauce and chives

PARMIGIANA (V) £9

Aubergine and courgettes in a rich tomato sauce, mozzarella and parmesan cheese

BURRATA (V) £12.5
Pesto. basil and datterino tomatoes

VITELLO TONNATO £12
Thinly sliced veal, capers, pickled veg and tunamayo dressing

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

SALMON TARTARE £11
With avocado and lemon dressing

TUNA TARTARE £13
Tuna mayo,chives and cress

TRIO OF TARTARE £19
Tuna, Salmon, Seabass with ponzu dressing and
chives

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## **MAINS**

NICOISE £14.5

Fresh seared tuna with potato, green beans, capers, olives, anchovies and boiled egg

CAESAR SALAD £15

Fresh handmade tagliatelle, parmesan and shaved black Chargrilled chicken breast, romain lettuce, fresh truffle anchovies, boiled eggs, croutons, caesar, dressing, parmesan shavings

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

THAI SALAD £16.5

Beef strips, peppers, carrots, chilli, daikon, sweet chilli dressing FISH AND CHIPS £17.5

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

SALMON STEAK £22 Chargrilled, with fennel salad

TUNA STEAK £24 Chargrilled, with caponata, cherry tomatoes and salsa verde

SEABASS FILLET £22 New potatoes, fennel and olives tapanade

langoustine bisque

CRAB SALAD £`16,5 Hand picked white crab, avocado, mango, mix salad and lemon dressing

## **SUNDAY ROASTS**

Available 12pm - 4pm

All of our Meaty Sunday Roasts are served with honey roasted carrots, duck fat roasted potatoes, tenderstem broccoli, parnsips, a homemade Yorkshire pudding & gravy

FREE-RANGE BABY CHICKEN £21 marinated with lemon, thyme and garlic

ROASTED PORK BELLY £18

28-DAYS MATURED CHATEAUBRIAND £45

35-DAYS MATURED BRITISH GRASS-FED PICANHA £23

10-DAYS MATURED LAMB SHANK £25

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

## 2 TO SHARE

FREE-RANGE WHOLE-ROASTED POUSSIN £37

ROASTED PORK BELLY £34

28-DAYS MATURED CHATEAUBRIAND £86

35-DAYS MATURED BRITISH GRASS-FED PICANHA £46

10-DAYS MATURED LAMB SHANK £48

Add 90 Minutes of Bottomless Red Wine Cintila Red 2020 Peninsula De Setubal £15pp Malbec, Cincos Finca, Mendoza £25pp

SIDES

TOMATO SALAD (VE) £7 Heritage tomatoes, shallot, basil and balsamic vinaigrette GREEK SALAD (V) £10 Tomatoes, cucumber, feta, oregano, croutons

GRILLED VEGETABLES (VE) £7