

Smith's

Bar & Grill

BREAD BASKET AND BUTTER (VG)
£6

OLIVES (V)
£4

STARTERS

CALAMARI £10
Deep-fried with tartare sauce

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

BEEF CARPACCIO £12
Dijonnaise, cancha and parsley

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

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

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

MUSSELS MARINIERE £10
Shallots, garlic, white wine, double cream and parsley with toasted sourdough

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

MUSHROOM FRICASSEE (V) £12
Pumpkin puree, wild mushrooms, pumpkin seeds

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

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

TUNA TARTARE £13
Tuna mayo, chives and cress

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

FOIE GRAS £19
Porcini sauce, wild mushrooms with brioche slice

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

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

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

LAMB LOIN CHOPS £31
Chargrilled and served with raspberry sauce

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 blanc and spinach

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

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

STEAK

Scottish beef 28 days dry aged

SIRLOIN STEAK 10 OZ £30

FILLET STEAK 6 OZ £36

RIB EYE STEAK 12 OZ £42

STEAK OF THE DAY

Market Price

*All steaks served with a sauce of your choice:
Garlic Butter or Peppercorn*

SUNDAY ROASTS

Available 12pm - 4pm

All of our Meaty Sunday Roasts are served with honey roasted carrots, duck fat roasted potatoes, tenderstem broccoli, parsnips, 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

GRILLED VEGETABLES (Ve) £6

ROASTED NEW POTATOES (Ve) £6

CHIPS (Ve) £5

GREEN BEANS (V) £6

GREEK SALAD (V) £7

BROCCOLI WITH CHILLI AND GARLIC (Ve) £5

TRUFFLE AND PARMESAN CHIPS (V) £7

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