

Smith's

Bar & Grill

STARTERS

OYSTERS £4.5 each
Mignonette sauce, lemon

SALMON TARTARE £11
With avocado and red onion

TUNA TARTARE £12
Pane carasau, chives, cress

TRIO OF RAW FISH TO SHARE £22
*Sashimi style selection of fish
with ginger, soy, wasabi*

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

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

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

HOMEMADE SOUP OF THE DAY
Seasonal ingredients, served with bread

CALAMARI £8.5
Deep-fried calamari with tartare sauce

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

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

MAINS

STEAK OF THE DAY (Market Price)

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

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

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

TUNA NICOISE £14.5

With potato, egg and lettuce

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

TRUFFLE TAGLIATELLE (V) £28
*Fresh homemade tagliatelle, Grana Padano,
truffle shavings*

SELECTION OF DAILY FISH (Market Price)

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

GRILLED SALMON £20
Scottish salmon with fennel salad

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

MONKFISH £24
Caper butter and baby spinach

SUNDAY ROASTS

Available 12pm - 5pm

*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,*

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

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*