

Smith's

Bar & Grill

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

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 tuna-mayo 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

MAINS

SMITH'S BURGER £17.50
Scottish beef, Gruyere cheese, bacon, red onion, pickles, Dijon mayo, chips

TRUFFLE TAGLIATELLE (V) £28
Fresh handmade tagliatelle, parmesan and shaved black truffle

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

CRAB SALAD £16.5
Hand picked white crab, avocado, mango, mix salad and lemon dressing

NICOISE £14.5
Fresh seared tuna with potato, green beans, capers, olives, anchovies and boiled egg

CAESAR SALAD £15
Chargrilled chicken breast, romain lettuce, fresh 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 tapenade

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

TOMATO SALAD (VE) £7
Heritage tomatoes, shallot, basil and balsamic vinaigrette

GREEK SALAD (V) £10
Tomatoes, cucumber, feta, oregano, croutons

GRILLED VEGETABLES (VE) £7

BROCCOLI WITH CHILLI AND GARLIC (Ve) £5 TRUFFLE AND PARMESAN CHIPS (V) £6.5 CHIPS (VE) £5 GREEN BEANS (V) £5

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