

Rooftop

'SMITHS' OF SMITHFIELD

S N A C K S

- Smoked nuts / vg / 356 Kcal / 5
- Warm sourdough, nori & miso butter / 684 Kcal / 6
- Mixed olives, chilli flakes, sumac / vg / 226 Kcal / 6
- Triple cooked chips, wild garlic aioli / vg / 468 Kcal / 6
- Pickled anchovies, chilli, parsley, lemon / 243 Kcal / 5

D R Y A G E D B E E F

- 16oz Sirloin cooked on the bone, triple cooked chips, bearnaise sauce / 1479 Kcal / 55
- 32oz Cote de boeuf, triple cooked chips, bearnaise sauce / 1937 Kcal / 115

F I S H & S H E L L F I S H

- Cold seafood platter, oysters, mussels, clams, langoustines, prawns, whelks, dressed crab / 582 Kcal / 45 per person
- 1/2 dozen Cooley Gold rock oysters, mignonette dressing, lemon / 364Kcal / 28
- Octopus carpaccio, fennel, blood orange, squid ink, bottarga / 219 Kcal / 20
- Brixham skate wing, kimchi & brown shrimp butter, grilled hispi / 606 Kcal / 19
- Tempura soft shell crab, masala sauce, coriander relish, Bombay mix / 332 Kcal / 15
- Grilled Orkney scallops, XO sauce, fried shallots, lime / 190 Kcal / 20
- Cured sea trout 'tacos', egg yolk, avocado, ponzu, furikake, shiso / 237 Kcal / 16

S M A L L P L A T E S

- BBQ savoy cabbage, whipped vegan feta, black garlic, jalapeños, Roscoff onion / ve / 143 Kcal / 12
- West country goat chops, pickled cucumber, goats curd, harissa, sumac / 451 Kcal / 20
- Veal schnitzel, Caesar dressing, anchovies, gem lettuce, capers / 657 / Kcal / 16
- Burrata, grilled peas, courgettes, basil, mint, walnuts / v / 259 Kcal / 14
- Grilled maitake mushrooms, Jerusalem artichokes, hazelnuts, truffle, marmite / ve / 121 Kcal / 14
- Beef fat crumpet, steak tartare, grilled sweetbread, Cafe de Paris, caviar / 642 Kcal / 17
- Duck fat hash browns, sour cream & caviar / 573 Kcal / 12

*Before you order your food and drink, please inform a member of the team if you have a food allergy or intolerance.
An adult's recommended daily allowance is (2000 Kcal) Please note that some of our dishes are cooked using
an oil which is produced from a genetically modified product.
Seafood platters are subject to a minimum order of two persons.*

Rooftop

'SMITHS' OF SMITHFIELD

P U D D I N G S

Plum and almond clafoutis, amaretto custard,
pistachio / 542 Kcal / 9

Basque cheesecake, poached Yorkshire rhubarb / 237 Kcal / 9

Milk Chocolate 'Ice Cream Sandwich',
pistachio, cherry compote, cocoa nib / 664 Kcal / 9

Somerset camembert, seasonal chutney, crackers / 361 Kcal / 10

Three scoops of homemade ice cream or sorbet / 244 Kcal / 8

D E S S E R T C O C K T A I L S

Lemon Meringue Pie Martini / 12
Absolut Citron vodka, Absolut Vanilla vodka, lemon juice, egg white

Bakewell Tart / 14
Disaronno, Chambord, pineapple juice, cranberry juice

Espresso Martini / 15
Absolut Elyx vodka, Kahlua, Arabica coffee

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(v) Vegetarian

(ve) Vegan

DESSERT WINES

100ml/75cl

ODE Muscat Moelleux

4.75 / 27.50

Oremus Tokaji

10.60 / 41.50

Sauternes La Fleur d'Or

12.00 / 56.00

PORTS

100ml/75cl

Ferreira LBV

5.50 / 39.50

Dona Antonia Tawny 10y

6.15 / 44.50