

Bottomless Sunday Roast

STARTERS

HOMEMADE SOUP OF THE DAY Seasonal ingredients, served with bread

SMOKED SALMON In-house smoked, whipped creme fraiche, capers, dill

GREEK SALAD (VG)

BURRATA (VG) Pesto, basil and datterino tomatoes

BEEF CARPACCIO Dijonnaise, cancha and parsley

RICOTTA POCKETS AND HAM 18 months aged St. Daniele prosciutto

CALAMARI
Deep-fried with tartare sauce

PARMIGIANA (VG)

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

ROAST

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

Roast or Sharing Roast for 2 options are available to order individually at the price stated below

FREE-RANGE BABY CHICKEN £21 | £37 (for 2) Marinated with lemon, thyme and garlic

ROASTED PORK BELLY £18 | £34 (for 2)

28-DAYS MATURED CHATEAUBRIAND £45 | £86 (for 2) Supplement £10 for bottomless deal

35-DAYS MATURED BRITISH GRASS-FED PICANHA £23 | £46 (for 2)

10-DAYS MATURED LAMB SHANK £25 | £48 (for 2)

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

DESSERTS

SELECTION OF ICE CREAM AND SORBETS Check with your server for today's selection CHEESECAKE DOME Orange and passionfruit cheesecake, coconut sable

CHURROS Hazelnut chocolate sauce, orange zest CHOCOLATE FONDANT Served with vanilla ice cream

Bottomless Food – £45pp Bottomless Food & Free-Flowing white wine, red wine, bubbles or cocktail of the week – £60pp

Available every Sunday 12pm - 9pm

Smith's Bar & Grill