

Smith's

Bar & Grill

A La Carte

BREAD BASKET AND BUTTER (V)
£6

OLIVES (V)
£4

STARTERS

ASPARAGUS (V) £15
Butter and parmesan sauce, fried egg and truffle

BEEF TARTARE £15
Shallot, capers, tabasco and a quail egg yolk

ARTICHOKE (V) £13
Finely sliced artichokes, parmesan cheese and avocado

SCALLOPS £15
Pan-fried with jerusalem artichoke puree and veal jus

BLUEFIN TUNA TARTARE £16
Taggiasca olive oil and parsley

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

LOBSTER CATALAN £19
Native lobster meat, avocado, basil, potatoes, cherry tomatoes and olive oil

FRITTO MISTO (to share) £28
Deep-fried prawns, calamari, white fish, courgette, aubergine in light batter with tartare sauce

MUSSELS MARINARA £11
In light tomato sauce, chilli, garlic and cherry tomato, cooked with white wine and fresh parsley

MAINS

SMITH'S BURGER £19
Scottish beef, Gruyere cheese, bacon, red onion, pickles, Dijon mayo served with chips

SALMON STEAK £23
Green beans mixed with basil pesto

TUNA NICOISE SALAD £15
Fresh seared tuna with potato, green beans, capers, olives, anchovies and boiled egg

TRUFFLE TAGLIATELLE (V) £30
Fresh handmade tagliatelle, parmesan and shaved black truffle

TUNA STEAK £26
Chargrilled with caponata, cherry tomatoes, salsa verde

CHICKEN CAESAR SALAD £16
Chargrilled chicken breast, romain lettuce, fresh anchovies, boiled eggs, croutons, caesar, dressing, parmesan shavings

FISH AND CHIPS £19
Traditional beer battered fresh haddock fillet, tartare sauce, mushy peas, chips

COD FILLET £24
Tuscany style, chilli, garlic, cherry tomatoes, olives, capers, oregano, basil, white balsamic vinegar and salsa verde

CUCUMBER SALAD (V) £13
Fresh cucumbers, avocado, grilled sweetcorn, cherry tomatoes and lemon dressing

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

LAMB LOIN CHOPS £32
Chargrilled and served with peppercorne sauce

THAI BEEF SALAD £17
Peppers, carrots, daikon, rocket, sweet chilli dressing

SIDES

GRILLED VEGETABLES (VE) £6

ROASTED NEW POTATOES (VE) £6

CHIPS (VE) £5

TOMATO SALAD £6

BROCCOLI WITH CHILLI AND GARLIC (Ve) £5

TRUFFLE AND PARMESAN CHIPS (V) £8

Bottomless Sunday Roast

90-minutes bottomless food, £45pp
90-minutes bottomless food, red wine, white wine, bubbles or cocktail of the week, £60pp
*Each dish from the menu can be ordered individually at the specified price stated.

STARTERS

SMOKED SALMON £11
Smoked in-house, whipped creme fraiche, capers, dill

BURRATA (V) £13
Heirloom tomatoes, kalamata olives, pine nuts and , olive oil

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

MELON & HAM £11
Cantaloupe melon, San Daniele ham

AVOCADO AND SPINACH SALAD £16
Orange, fennel, pomegranate

CALAMARI £11
Deep-fried with tartare sauce

GREEK SALAD (V) £7

PARMIGIANA (V) £9
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, parsnips, a homemade Yorkshire pudding & gravy
Sharing Roast option for 2 available 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 (V) £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 £7
Check with your server for today's selection

CHURROS £9
Hazelnut chocolate sauce, orange zest

TIRAMISU £9
Fresh Mascarpone cream, savoiardi, Italian coffee, cocoa

CHEESECAKE DOME £10
Passionfruit & Raspberry, coconut sable

Guests may only order two small plates at a time, followed by one roast and one dessert at a time. Each course must be ordered separately. Subsequent orders will be processed when 75% of the food served has been eaten. Menu subject to change. Last orders are 15 minutes before the end of your sitting. Allergen information available on request. A discretionary 12.5% service charge will be added to your bill