

# Smith's

Bar & Grill

BREAD BASKET AND BUTTER (V) £6

OLIVES (V) £4

## STARTERS

CALAMARI £12

Deep-fried with tartare sauce

HAM AND PANZEROTTI £12

San Daniele ham and ricotta pockets

PARMIGIANA (V) £10

Fried aubergine baked in a rich tomato sauce with mozzarella and parmesan cheese

BURRATA (V) £13

Datterino tomatoes, kalamata olives, pine nuts and olive oil

BEEF CARPACCIO £12

Thinly sliced raw beef, Dijon mustard mayonnaise

MALDON ROCK OYSTERS 3 £12 | 6 £23

Mignonette sauce, lemon

BLUEFIN TUNA TARTARE £16

Taggiasca olive oil, parsley

BEEF TARTARE £15

Shallot, capers, tabasco, mustard, worcestershire sauce and a quail egg yolk

SMOKED SALMON £11

Smoked in-house, whipped creme fraiche, capers, dill

LOBSTER À LA MEDITERRANEA £19

Native lobster with cherry tomatoes, kalamata olives, cucumber, basil, crisp potato, black olive emulsion

SCALLOPS £15

Pan-fried with jerusalem artichoke puree and veal jus

MUSSELS MARINIÈRE £10

Cooked in white wine, garlic, parsley, shallots and cream with sourdough bread

ARTICHOKES (V) £13

Finely sliced, parmesan cheese and avocado

PRAWNS £14

Lightly seared prawns in a rich shellfish bisque, finished with crumbled feta, croutons and fresh basil

HOMEMADE SOUP OF THE DAY £9

Seasonal ingredients with bread

## MAINS

### FISH & SEAFOOD

FISH AND CHIPS £19

Traditional beer battered fresh haddock fillet, tartare sauce, mushy peas and chips

SALMON £23

Char-grilled with tender braised kale and gremolata

COD £24

Roasted with buttered leeks, Dijon mustard sauce, capers and parsley

TUNA £26

Char-grilled with caponata, cherry tomatoes and salsa verde

RISOTTO £28

Langoustine, mussels, clams, prawns, squid and shellfish bisque

SEA BASS FILLET £22

Pan-fried, roasted fennel, potatoes and anchovy vinaigrette

MONKFISH £26

Braised with root vegetables and tomatoes

### MEAT & POULTRY

SMITH'S BURGER £19

Scottish beef, Gruyere cheese, bacon, red onion pickles, lettuce, dijon mayo with chips

WILD BOAR RAGU £19

Tagliatelle with a slow-cooked wild boar ragu

BABY CHICKEN £19

Chargrilled, marinated with lemon and thyme, grilled vegetables

PORK CHOP 12 OZ £24

Butternut squash, sage and red wine jus

LAMB LOIN CHOPS £32

Chargrilled with peppercorn sauce

JACOB'S LADDER (for 2) £60

Slow-braised with grilled vegetables and gravy

### STEAKS

Scottish beef 28 days dry aged

SIRLOIN STEAK 10 OZ £30

FILLET STEAK 6 OZ £36

RIB EYE STEAK 12 OZ £42

All steaks served with a sauce of your choice: Garlic Butter or Peppercorn

### VEGETARIAN & SALADS

RAVIOLI (V) £18

Ricotta and spinach in a butter parmesan sauce

WILD MUSHROOM TAGLIATELLE (V) £23

Stracciatella, parmesan in a rich butter sauce

CHICKEN CAESAR SALAD £18

Romaine lettuce, fresh anchovies, boiled eggs, croutons, caesar dressing, parmesan shavings

THAI BEEF SALAD £18

Peppers, carrots, daikon, rocket with a sweet chilli dressing

CRAB SALAD £19

Avocado, baby spinach, fennel, radish, shallots, pomegranate with a lemon mustard vinaigrette

BEETROOT SALAD (V) £17

Orange segments, rocket, golden beetroot, goat's cheese, toasted seeds and balsamic glaze

## SIDES

GRILLED VEGETABLES (V) £6

BROCCOLI WITH CHILLI AND GARLIC (V) £5

SAUTEED SPINACH (V) £6

ROASTED NEW POTATOES £6

CUCUMBER SALAD (Ve) £7

Avocado, sweetcorn, cherry tomatoes, cucumber

CHIPS (V) £5

GREEK SALAD (V) £7

TRUFFLE AND PARMESAN CHIPS (V) £8

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