

Bottomless Sunday Roast

STARTERS

HOMEMADE SOUP OF THE DAY Seasonal ingredients with bread

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

GREEK SALAD (V)

BURRATA (V)
Pesto, basil and datterino tomatoes

BEEF CARPACCIO Thinly sliced raw beef, Dijon mustard mayonnaise

> HAM AND PANZEROTTI San Daniele ham and ricotta pockets

CALAMARI Deep-fried with tartare sauce

CUCUMBER SALAD (Ve) Avocado, sweetcorn, cherry tomatoes, cucumber

PARMIGIANA (V) Fried aubergine baked in a rich tomato sauce with 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 HALF CHICKEN £21 | WHOLE CHICKEN £37 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 QUINOA CRÈME BRÛLÉE Almond & pistachio biscuit and tuile

CHURROS Hazelnut chocolate sauce, orange zest TIRAMISU Fresh Mascarpone cream. savoiardi, Italian coffee, cocoa

Bottomless Food – £42pp Bottomless Food & Free-Flowing white wine, red wine, bubbles and Bloody Mary cocktails – £60pp

Available every Sunday 12pm - 9pm

Smith's Bar & Grill