

Smith's

Bar & Grill

BREAD BASKET AND BUTTER (V) £6

OLIVES (V) £4

STARTERS

HOMEMADE SOUP OF THE DAY £9
Seasonal ingredients with bread

BEEF CARPACCIO £12
Thinly sliced raw beef, Dijon mustard mayonnaise

LOBSTER À LA MEDITERRANEA £19
Native lobster with cherry tomatoes, kalamata olives, cucumber, basil, crisp potato, black olive emulsion

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

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

MAINS

FISH & SEAFOOD

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

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
Char-grilled 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

SIDES

GRILLED VEGETABLES (V) £6
BROCCOLI WITH CHILLI AND GARLIC (V) £5
SAUTEED SPINACH (V) £6

ROASTED NEW POTATOES (V) £6
CUCUMBER SALAD (Ve) £7
Avocado, sweetcorn, cherry tomatoes, cucumber

CHIPS (V) £5
GREEK SALAD (V) £7
TRUFFLE AND PARMESAN CHIPS (V) £8

Bottomless Brunch

Spritz Cocktails included:

*Aperol Spritz
Limoncello Spritz
Hugo Spritz*

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

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

EGGS BENEDICT £12
- Ham
- Smoked salmon
- Spinach
- Truffle mushroom

RAVIOLI (V) £18
Ricotta and spinach in a butter parmesan sauce

*90 Minutes of Bottomless
Food only £37pp*

Food & Wine and Spritz Cocktails £55pp

Each dish from the menu can be ordered individually at the specified price stated.

Wines included:

*White
Red
Sparkling*

CALAMARI £12
Deep-fried with tartare sauce

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

CHICKEN CAESAR SALAD £18
Romaine lettuce, fresh anchovies, boiled eggs, croutons, caesar dressing, parmesan shavings

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

SAUSAGE ROLL £11
Puff pastry, cumberland spiced sausage, daikon salad, honey mustard

STEAKS

SIRLOIN 10 OZ
(Supplement £10)

FILLET 6 OZ
(Supplement £15)

RIB EYE 12 OZ
(Supplement £20)

All steaks are served with chips and a sauce of your choice: Garlic butter or Peppercorn sauce

DESSERTS

CHURROS £9
Hazelnut chocolate sauce, orange zest

TIRAMISU £10
Fresh Mascarpone cream, savoiardi, Italian coffee, cocoa

SELECTION OF ICE CREAMS AND SORBETS £7
Check with your server for today's selection

SWEET PANCAKE £10
With custard, dulce de leche, orange, almonds

Guests may only order two dishes per person at a time. 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