

Smith's

Bar & Grill

BREAD BASKET AND BUTTER (V) £6

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

PRAWNS £14
Lightly seared prawns in a rich shellfish bisque, finished with crumbled feta, croutons and fresh basil

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

STARTERS

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

MAINS

MEAT & POULTRY

BABY CHICKEN £19
Chargrilled, marinated with lemon and thyme, grilled vegetables

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

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

ROASTED NEW POTATOES (V) £6

CUCUMBER SALAD (Ve) £7
Avocado, sweetcorn, cherry tomatoes, cucumber

OLIVES (V) £4

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

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

CHIPS (V) £5

GREEK SALAD (V) £7

TRUFFLE AND PARMESAN CHIPS (V) £8

Bottomless Sunday Roast

90-minutes bottomless food, £42pp
90-minutes bottomless food, red wine, white wine, bubbles and Bloody Marys, £60pp
**Each dish from the menu can be ordered individually at the specified price stated.*

STARTERS

HOMEMADE SOUP OF THE DAY £9
Seasonal ingredients with bread

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

GREEK SALAD (V) £7

CALAMARI £12
Deep-fried with tartare sauce

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

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

HAM AND PANZEROTTI £12
San Daniele ham and ricotta pockets

CUCUMBER SALAD (Ve) £7
Avocado, sweetcorn, cherry tomatoes, cucumber

PARMIGIANA (V) £10
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, parsnips, a homemade Yorkshire pudding & gravy
Sharing Roast option for 2 available 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 (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 £10
Fresh Mascarpone cream, savoiardi, Italian coffee, cocoa

QUINOA CRÈME BRÛLÉE £10
Almond & pistachio biscuit and tuile

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