

Smith's

Bar & Grill

STARTERS

MALDON ROCK OYSTERS 3 £12 / 6 £22.5
Mignonette sauce, lemon

SALMON TARTARE £11
With avocado and lemon dressing

TUNA TARTARE £13
Tuna mayo, chives and cress

TRIO OF RAW FISH TO SHARE £22
*Sashimi style selection of fish
with ginger, soy, wasabi*

CHICKEN LIVER PARFAIT £9.5
Port jelly and brioche

CHARCUTERIE BOARD £12
Three types of cured meats

PARMIGIANA (V) £9
*Aubergine and courgettes in a rich tomato
sauce, mozzarella and parmesan cheese*

BURRATA (V) £12.5
Pesto and datterino tomatoes

HOMEMADE SOUP OF THE DAY (MP)
Seasonal ingredients, served with bread

CALAMARI £9.5
Deep-fried with tartare sauce

BEEF TARTARE £17.5
*Freshly shaved black winter truffle, capers,
Tabasco, and a quail egg yolk*

ARTICHOKES (V) £13
Pea puree, goat curd and mixed leaf

MAINS

THAI SALAD £16.5
*Beef strips, peppers, carrots, chilli,
daikon, sweet chilli dressing*

HALLOUMI, AVOCADO
AND SPINACH SALAD (V) £15.5
Orange, fennel, pomegranate, lemon

SMITH'S BURGER £17.50
*Scottish beef, Gruyere cheese, bacon,
red onion, pickles, Dijon mayo, chips*

GREEK SALAD (V) £10
Beef tomatoes, cucumber, feta, oregano

NICOISE £14.5
*Fresh seared tuna with potato, green beans,
capers, olives, anchovies and boiled egg*

CAESAR SALAD £15
*Chargrilled chicken breast, romain lettuce,
croutons, caesar dressing, parmesan shavings*

TRUFFLE TAGLIATELLE (V) £28
*Fresh handmade tagliatelle,
parmesan and shaved black winter truffle*

OCTOPUS £27
*Pan-fried, with new potatoes, olives,
capers and cherry tomatoes*

FISH AND CHIPS £17.5
*Traditional beer battered fresh haddock
fillet, tartare sauce, mushy peas, chips*

SALMON STEAK £22
Chargrilled, with fennel salad

TUNA STEAK £24
*Chargrilled, with caponata, cherry
tomatoes and salsa verde*

SEABASS FILLET £22
Pan-fried, with fennel and citrus salad

SUNDAY ROASTS

Available 12pm - 4pm

*All of our Meaty Sunday Roasts are served with honey roasted carrots, duck fat roasted potatoes,
tenderstem broccoli, parsnips, a homemade Yorkshire pudding & gravy*

FREE-RANGE BABY CHICKEN £21
marinated with lemon, thyme and garlic

ROASTED PORK BELLY £18

28-DAYS MATURED CHATEAUBRIAND £45

35-DAYS MATURED BRITISH GRASS-FED PICANHA £23

10-DAYS MATURED LAMB SHANK £25

CHESTNUT & FIELD MUSHROOM PARCELS (V) £15
*Wrapped in filo pastry served with truffle gravy,
roasted potatoes, tenderstem broccoli,
maple syrup carrots, Yorkshire pudding*

2 TO SHARE

FREE-RANGE WHOLE-ROASTED POUSSIN £37

ROASTED PORK BELLY £34

28-DAYS MATURED CHATEAUBRIAND £86

35-DAYS MATURED BRITISH GRASS-FED PICANHA £46

10-DAYS MATURED LAMB SHANK £48

Add 90 Minutes of Bottomless Red Wine
Cintila Red 2020 Peninsula De Setubal £15pp
Malbec, Cincos Finca, Mendoza £25pp

SIDES

MIXED LEAF SALAD (Ve) £5

GREEN BEANS (V) £5

CHIPS £5

ROAST NEW POTATOES (Ve) £5

BROCCOLI WITH CHILLI AND GARLIC (Ve) £5

TRUFFLE AND PARMESAN CHIPS £6.5

CAULIFLOWER CHEESE £5

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