

# Smith's

Bar & Grill

## Bottomless Brunch

90-MINUTES OF SHARING BOTTOMLESS FOOD, SPARKLING WINE, BELLINI AND MIMOSAS

*\*Each dish on the brunch menu can be ordered separately at the specified price stated.*

AVOCADO TARTINE (Ve) £13  
*Cherry tomatoes and chilli on sourdough toast*  
**Add smoked salmon**  
**Add cured meat**  
**Add straciatella**

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

AVOCADO AND SPINACH SALAD (Ve) £13  
*Orange, fennel, pomegranate*

ARTICHOKES (VE) £13  
*Pea puree, vegan cream cheese, mixed leaf*

SALMON TARTARE £11  
*With avocado and lemon dressing*

CHICKEN LIVER PARFAIT £8.5  
*Port jelly and brioche*

STEAK & EGG £22  
*(Supplement £5)*  
*Hash brown and fried egg*

FULL ENGLISH BREAKFAST £16.5  
*Smoked streaky bacon, sausage, flat mushroom, tomato, beans, hash browns, toast, eggs*

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

SMITH'S SALAD (V) £10  
*New potatoes, green beans, datterini tomatoes, red onions, capers, olives, parsley vinaigrette*

CALAMARI £9.5  
*Deep-fried with tartare sauce*

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

EGGS BENEDICT £12  
*Cooked ham, poached eggs, hollandaise sauce, buttered English muffin*

EGGS ROYALE £14  
*Smoked salmon, poached eggs, hollandaise sauce, buttered English muffin*

EGGS FLORENTINE (V) £12  
*Spinach, poached eggs, hollandaise sauce, buttered English muffin*

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

GAMBERI E ZUCCHINE FRITTE £12  
*Prawns and courgettes tempura with pesto mayo*

### DESSERTS

FRUIT SALAD £8

CHIA PUDDING £9

CHURROS £8

### UPGRADE YOUR DRINKS:

*£5 Upgrade to Bottomless Peroni, White or Red Wine*

*£15 Upgrade to Bottomless Pornstar or Espresso Martinis*

*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. You must choose your drink preference at the start of your meal, and this will be your choice for the remainder of your sitting.*

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## A la Carte

### STARTERS

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

TUNA TARTARE £13  
*Tuna mayo, chives and cress*

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

WILD MUSHROOMS (VE) £10  
*Pan-fried king mushroom, sauteed girolles, cep puree*

BURRATA (V) £12.5  
*Pesto and datterino tomatoes*

CHARCUTERIE BOARD £12  
*Three types of cured meats*

SCALLOPS £14  
*Pan-fried with jerusalem artichoke puree, bacon crumbles and veal jus*

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

### MAINS

SALMON STEAK £22  
*Chargrilled with fennel salad*

SEAFOOD RISOTTO £28  
*Mussel, clams, prawns, squid and langoustine*

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

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

BEEF RIB £25  
*Slow cooked, sweet potato puree, bordelaise sauce and basil oil*

SIRLOIN STEAK 10 OZ £30  
*Chimichurri or peppercorn sauce*

FILLET STEAK 6OZ £34  
*Chimichurri or peppercorn sauce*

RIB EYE STEAK 12OZ £40  
*Chimichurri or peppercorn sauce*

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

PORK RIBS £18  
*Marinated in a smoky barbecue sauce, with spring onion, fresh chilli and cancha*

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

LAMB RACK £28  
*Celeriac puree, kale, and red wine jus*

### SIDES

MIXED LEAF SALAD £5

GREEN BEANS £5

CHIPS £5

ROAST NEW POTATOES £5

BROCCOLI WITH CHILLI AND GARLIC £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*

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

SMITH'S SALAD (V) £10  
*New potatoes, green beans, datterini tomatoes, red onions, capers, olives, parsley vinaigrette*

CALAMARI £9.5  
*Deep-fried with tartare sauce*

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

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

GAMBERI E ZUCCHINE FRITTE £12  
*Prawns and courgettes tempura with pesto mayo*

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

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

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

PORK RIBS £18  
*Marinated in a smoky barbeque sauce, spring onion, fresh chilli and cancha*

BABY CHICKEN £17  
*Chargrilled, marinated with lemon and thyme, grilled vegetables*

AVO BURGER £15  
*With salmon, tuna or vegan cream cheese*

STEAK & EGG £22  
*(Supplement £5)  
Hash brown and fried egg*

AVOCADO AND SPINACH SALAD (Ve) £13  
*Orange, fennel, pomegranate*

ARTICHOKES (VE) £13  
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