Smith's
Bar & Grill

Set Menu A
3 courses £65

STARTERS

BURRATA (V)
In tomato sauce, capers, pesto, semi-dried tomatoes, olive crumble and basil

ARTICHOKES (V)
Finely sliced, parmesan and avocado

SCALLOPS
Pan-fried with Jerusalem artichoke purée and veal jus

BEEF TARTARE
Shallot, capers, tabasco, mustard, worcestershire sauce and a quail egg yolk

MAINS

TUNA
Char-grilled, charred fennel, olives, capers, lemon and parsley

FILLET STEAK
Gratin potatoes and red wine jus

WILD MUSHROOM RISOTTO (V)
Rich mushroom broth, parmesan and parsley

LAMB CUTLETS
Celeriac puree, spinach and red wine jus

COD
Roasted with clam chowder and rainbow chard

DESSERT

CHOCOLATE FONDANT
Served with vanilla ice cream

RUM BABA
With spiced rum syrup and citrus zest and vanilla

VANILLA BASQUE CHEESECAKE
With passion fruit sauce

TIRAMISÙ
Fresh mascarpone cream, savoiardi, Italian coffee and cocoa

Allergen information available on request. All prices are inclusive of VAT.
A discretionary 12.5% Service charge will be added to your bill.