Smith's Bar & Grill Bottomless Brunch

Menu for the tables of up to 8 guests

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

Cold Plates:

MALDON ROCK OYSTERS 3pcs Supplement £10 (*) Mignonette sauce, lemon

AVOCADO TARTINE Smashed avocado, cherry tomatoes and chilli on sourdough toast Add smoked salmon Add cured meat

HOMEMADE SOUP OF THE DAY Seasonal ingredients, served with bread

TRUFFLE TAGLIATELLE Supplement £15 Fresh handmade tagliatelle, parmesan, shaved black winter truffle

CALAMARI Deep-fried with tartare sauce

Add straciatella

THAI SALAD Beef strips, peppers, carrots, chilli, daikon, sweet chilli dressing

GAMBERI E ZUCCHINE FRITTE Prawns and courgettes tempura with pesto mayo

PARMIGIANA (🍎 📢 Aubergine and courgettes in a rich tomato sauce, mozzarella and parmesan cheese

GREEK SALAD (😫) Beef tomatoes, cucumber, feta, oregano

AVOCADO AND SPINACH SALAD V/ (👙) Orange, fennel, pomegranate

ARTICHOKES V Pea puree, vegan cream cheese and mixed leaf

Hot Plates:

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

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

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

EGGS FLORENTINE Spinach, poached eggs, hollandaise sauce, buttered English muffin

SALMON TARTARE (🗳) With avocado and lemon dressing

CHICKEN LIVER PARFAIT Port jelly and brioche

SMITH'S SALAD New potatoes, green beans, datterini tomatoes, red onions, capers, olives, parsley vinaigrette

STEAK:

STEAK & EGG Supplement £5 Flat iron steak, hash brown and fried egg

SIRLOIN STEAK 10 OZ Supplement £15 (\$ Chimichurri or peppeocorn sauce

FILLET STEAK 60Z Supplement £15 (\$) Chimichurri or peppercorn sauce

RIB EYE STEAK 120Z Supplement £20 (\$ Chimichurri or peppercorn sauce

Dessert





CHURROS

UPGRADE YOUR DRINKS:

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

£15 Upgrade to Bottomless Pornstar or Espresso Martinis











Gluten-free bread available on request. 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. A discretionary 12.5% service charge will be added to your bill

Smith's Bar & Grill Bottomless Brunch

Menu for the tables of 9 and more guests

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

Selection of sharing dishes:

All dishes served upon the arrival to share

GREEK SALAD Beef tomatoes, cucumber, feta, oregano

AVOCADO AND SPINACH SALAD V/ (👙) Orange, fennel, pomegranate

ARTICHOKES V Pea puree, vegan cream cheese and mixed leaf

Hot Plates:

Order one hot plate at a time

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

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

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

EGGS FLORENTINE Spinach, poached eggs, hollandaise sauce, buttered English muffin

SALMON TARTARE With avocado and lemon dressing

AVOCADO TARTINE Smashed avocado, cherry tomatoes and chilli on sourdough toast

STEAK:

STEAK & EGG Supplement £5 Flat iron steak, hash brown and fried egg

SIRLOIN STEAK 10 OZ Supplement £15 (\$ Chimichurri or peppeocorn sauce

FILLET STEAK 602 Supplement £15 () Chimichurri or peppercorn sauce

RIB EYE STEAK 120Z Supplement £20 Chimichurri or peppercorn sauce

BREAD AND OLIVES

CHARCUTERIE BOARD (🗳) Three types of cured meats

CHICKEN LIVER PARFAIT Port jelly and brioche

HOMEMADE SOUP OF THE DAY Seasonal ingredients, served with bread

TRUFFLE TAGLIATELLE Supplement £15 Fresh handmade tagliatelle, parmesan, shaved black winter truffle

CALAMARI Deep-fried with tartare sauce

THAI SALAD Beef strips, peppers, carrots, chilli, daikon, sweet chilli dressing

GAMBERI E ZUCCHINE FRITTE Prawns and courgettes tempura with pesto mayo

PARMIGIANA (🗳) Aubergine and courgettes in a rich tomato sauce, mozzarella and parmesan cheese





CHIA PUDDING 📢 (🗳)

CHURROS

UPGRADE YOUR DRINKS:

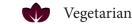
£5 Upgrade to Bottomless Peroni, White Wine or Red Wine

£15 Upgrade to Bottomless Pornstar or Espresso Martinis









Gluten-free bread available on request. Guests may only order one hot plate per person at a time Subsequent order 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. A discretionary 12.5% service charge will be added to your bill