

Smith's

Bar & Grill

Bottomless Brunch

90-MINUTES OF SHARING BOTTOMLESS FOOD £35PP | 90-MINUTES OF SHARING BOTTOMLESS FOOD, SPARKLING WINE, BELLINI AND MIMOSAS, £50PP

**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 crispy bacon
Add straciatella

GREEK SALAD (V) £10
Tomatoes, cucumber, feta, oregano

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

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

CAESAR SALAD £15
Chargrilled chicken breast, romain lettuce, fresh anchovies, boiled eggs, croutons, caesar dressing, parmesan shavings

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

SALMON TARTARE £11
With avocado and lemon dressing

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

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 £12
Smoked salmon, poached eggs, hollandaise sauce, buttered English muffin

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

MUSHROOM TRUFFLE BENEDICT £12
English muffin, flat mushroom, truffle hollandaise, poached egg, chives

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

SAUSAGE ROLL £10
Puff pastry, cumberland spiced sausage, daikon salad

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

DESSERTS

FRUIT SALAD £8

CHIA PUDDING £9

CHURROS £8.5

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 TARTARE £19
Tuna, Salmon, Seabass with ponzu dressing and chives

ASPARAGUS (V) £13
Buttered, fried egg and truffle

BURRATA (V) £12.5
Pesto, datterino tomatoes and basil

VITELLO TONNATO £12.5
Thinly sliced veal, capers, pickled veg and tuna-mayo dressing

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

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

CRAB SALAD £16.5
Hand picked white crab, avocado, mango, mix salad and lemon dressing

MAINS

SELECTION OF DAILY FISH (Market Price)

SALMON STEAK £22
Chargrilled with fennel salad

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

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

STEAK OF THE DAY (Market Price)

BEEF RIB £25
Port truffle sauce, grilled asparagus and parmesan/lemon zest

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 truffle

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

SEABASS FILLET £22
New potatoes, fennel and olives tapenade

LAMB LOIN CHOPS £30
Chimichurri or peppercorn sauce

SIDES

TOMATO SALAD (VE) £7
Heritage tomatoes, shallot, basil and balsamic

GREEN BEANS (V) £5

CHIPS (VE) £5

GREEK SALAD (V) £10
Tomatoes, cucumber, feta, oregano, croutons

BROCCOLI WITH CHILLI AND GARLIC (VE) £5

TRUFFLE AND PARMESAN CHIPS (V) £6.5

GRILLED VEGETABLES (VE) £7

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

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

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

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

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

CAESAR SALAD £15
Chargrilled chicken breast, romain lettuce, fresh anchovies, boiled eggs, croutons, caesar dressing, parmesan shavings

GREEK SALAD (V) £10
Tomatoes, cucumber, feta, oregano, croutons

SALMON TARTARE £11
With avocado and lemon dressing

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

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*

CALAMARI £9.5
Deep-fried with tartare sauce

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

CHIPS £5

BROCCOLI WITH CHILLI AND GARLIC (VE) £5

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Thinly sliced veal, capers, pickled veg and tuna-mayo dressing

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

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

ARTICHOKEs (V) £13
Thinly sliced raw artichokes with mashed avocado, parmesan and lemon dressing

MAINS

SELECTION OF DAILY FISH
(Market Price)

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

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SEABASS FILLET £22
New potatoes, fennel and olives tapenade

LAMB CHOPS £30
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Heritage tomatoes, shallot, basil and balsamic vinaigrette

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