

SMITHS RESTAURANT

FIXED PRICE MENUS

EVENINGS AFTER 6.30pm

Three Courses from this menu: £21.95

EARLY EVENING OFFER - UP TO 6.30 pm

Two Courses from this menu £16.25

LUNCHESES

12 noon till 2pm Thursdays and Fridays

Two courses from this menu £13.50

(Our ' Small Plates' Lunch Menu is also available at these times)

SUNDAYS 1pm - 8pm

1 Course £11.50

2 Courses £16.25

Main Courses from this menu OR Sunday Roast

**CHEFS' SPECIALS AND CHILDREN'S MENU
ALWAYS AVAILABLE**

Smiths Restaurant 1 Church Road Eccles M30 0DL

Tel: 0161 788 7343

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Follow us on Facebook: Smiths Restaurant and on Twitter @SmithsEccles

Allergen information for this menu is available. Dishes marked (G.F.) are gluten free

STARTERS

Cream of Fish and Seafood Soup with a warm bread roll

(Ask if you'd like gluten free bread with your soup. The fish soup is G.F.)

(Please ask staff for details of today's second soup)

'Peanut Chicken' Salad: Chicken pieces cooked with peanuts, chilli & garlic. Served warm on a salad of shredded carrot, mange tout and chilli with a rice vinegar dressing. (GF)

Mushroom and Mozzarella Arancini: Italian style rice balls, with mushroom, garlic and herbs. Stuffed with Mozzarella, breadcrumbed and served warm with sweet tomato relish. (Vegetarian)

Salmon Rilletes. Smoked salmon & dill pate served with toasted ciabatta and pickled cucumber

Watermelon with Feta cheese, chopped mint and a balsamic dressing. (vegetarian / G.F.)

Chicken Liver Paté with sweet and sour red onion relish and toasted brioche

OR

Smiths' Mushroom Paté with cranberry relish and toasted brioche (vegetarian)

(please ask if you'd like toasted gluten free bread with your paté - the patés are G.F.)

Baba Ganoush: A smoky dip made with roasted aubergine flavoured with lemon, cumin & garlic. Served with crispy pitta, Smiths' olives & artichoke heart salad. (GF / Vegan without pitta bread)

(please ask if you'd like toasted gluten free bread instead of pitta bread)

Barbecue Pork Ribs: Marinated in Smiths' barbecue sauce, roasted and served hot. (G.F.)

Quinoa and Goats Cheese Warm Salad, with sweet potato, kale and roast onion.

Flavoured with garlic and served with a honey and mustard dressing (vegetarian / GF)

MAIN COURSES

Chicken Thighs, roasted and served on stir fried mixed peppers with salsa verde

(Salsa Verde is a blend of herbs, garlic, capers and olive oil) (GF)

Smoked Haddock Pie: Smoked haddock and peas topped with spring onion mashed potato then baked (GF)

Halloumi Peppers. Roast peppers stuffed with halloumi cheese flavoured with herbs, garlic and just a touch of chilli. Baked and served with wilted spinach, tomato sauce & pesto dressing. (Vegetarian / GF)

Grilled Gammon Steak, with sliced potatoes baked in cream and topped with smoked Cheddar (GF)

Fish & Chips: Battered cod with Smiths' own-made chips, garden peas and tartare sauce
(potatoes and vegetables aren't served with our fish and chips)

Asparagus and Mushroom Pinwheel. Asparagus and mushrooms, flavoured with garlic & herbs, baked in a puff pastry 'wheel' and served on pea purée with red onion marmalade. (Vegan)
(the puff pastry is vegan !)

Smiths Beefburger on a brioche bun with spinach, red onion and tomato.
Served with sweet potato fries and a basil and sun blush tomato mayonnaise
(Potatoes and vegetables aren't served with the burger)

PUDDINGS

'Cookies and Cream'

Whipped Caramel Cream Fool layered with sticky toffee sauce and topped with mixed nut granola. Served with our own peanut butter cookies

Pears Poached in Rosewater Syrup served with vanilla ice cream & pomegranate seeds
(This dish has a flavour similar to traditional Turkish Delight)

Raspberry and White Chocolate Cheesecake
Served with chopped strawberries and chocolate sauce

Smiths Eccles Cakes served warm with either:
Lancashire cheese and cream OR Vanilla ice cream OR simply with cream

Cheeses: Choose any Two

'Owd Timer' Lancs Wensleydale with Apricots
Brie Garstang Blue Mature Cheddar

'Owd Timer' is an extra strong tasty Lancs

Coffee and Cake': instead of a full pudding, a slice of our own made cake and a cup of regular size coffee - excluding liqueur coffees

This month it's Beer and Ginger Cake topped with vanilla buttercream

WE ALSO HAVE A SELECTION OF ICE CREAMS, SORBETS AND VEGAN ICED DESSERTS

PUDDING WINES

Casa Silva Late Harvest Semillon / Gewurztraminer Chile
125ml glass £5.95 37.5 cl bottle £15.95
Elegant and fresh. Intense aromas of honey & dried apricots

Barbadillo Pedro Ximenez Spain 125ml glass £4.95
'Christmas Pudding in a glass'. Powerful with luscious raisin & treacle aromas, prune & fig flavours and an intense, warm, roasted nut finish.

TEAS AND COFFEES

BLACK COFFEE , ESPRESSO, WHITE COFFEE £2.20

CAPPUCCINO, LATTE and MOCHACHINO : £2.50
Add Vanilla, Hazelnut, Gingerbread or Caramel Syrup for just 40p extra

LIQUEUR COFFEES £4.90

HOT CHOCOLATE £2.40

TEA Standard Earl Grey Green Tea £2.00
Mint Tea Fruit Tea £2.20