

SMITHS RESTAURANT

FIXED PRICE MENUS

(this menu runs until Sunday 1st April)

EVENINGS AFTER 6.30pm

Three Courses from this menu:

£21.95

EARLY EVENING OFFER (bookings from 5.30pm to 6.30pm)

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 Menu is also available at Lunchtime

SUNDAYS 1pm - 8pm

Main Courses from this menu OR a Sunday Roast

1 Course £11.25 2 Courses £16.25

RING 0161 788 7343 TO BOOK YOUR TABLE

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)

Goats Cheese Balls flavoured with caramelised onion and thyme.
breadcrumbs and served warm with tomato relish (**vegetarian**)

Chicken Satay Skewers: Chicken pieces, marinated in peanuts, ginger & chilli,
skewered and grilled. Served with pineapple, chilli, red onion and coriander salsa (**GF**)

Pear, Pecan Nut and Blue Cheese Salad on rocket with honey dressing (**vegetarian / GF**)

SMITHS' PATÉS

Smoked Mackerel & Horseradish Paté with pickled cucumber and toasted ciabatta
OR

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 themselves are G.F.)

Breast of Lamb (24 hour slow cooked) with potato croutons and salsa verde dressing

Roasted Cauliflower Houmous flavoured with Lemon:

Served with crispy garlic pitta and Smiths' tomato & chilli olives (**vegan**)

MAIN COURSES

Fish & Chips: Battered cod with Smiths' own-made chips, garden peas and tartare sauce

Feta Cheese & Sweet Potato Pie flavoured with onion, thyme & spinach,
topped with a puff pastry lid and baked. (**vegetarian**)

Grilled Pork Loin with cauliflower mash, seared mushrooms and garlic & herb butter (**GF**)

Beef Casserole flavoured with onion, celery & carrot. Served with rosemary dumplings
(**this dish is GF without the dumplings**)

Aubergine, Red Pepper and Asparagus Risotto dressed with vegan pesto. (**Vegan / GF**)

Chicken Breast stuffed with pork sausage meat, wrapped in bacon and roasted.
Served with a creamy mushroom sauce

Salmon Fillet, roasted and served with garlic spinach and a roast red pepper sauce (**GF**)

PUDDINGS

Mandarin and Rosemary Brûlée A chilled custard flavoured with
mandarin and rosemary. Topped with caramelised sugar

Vanilla and Chocolate Brownie Cheesecake
A baked, marbled cheesecake served with cream

Apricot Roulade

Sponge roulade spread with Smiths' apricot conserve and whipped cream
Served with chargrilled pineapple and toasted almonds

Smiths Eccles Cakes served warm with either:

Hot Custard **OR** Lancashire cheese and 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 Marmalade Yoghurt Sponge Cake,
spread with Smiths' own made whisky marmalade

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

Smiths Restaurant

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