

SMITHS' LUNCHTIME 'SMALL PLATES' MENU

Any of the starters from the two course menu overleaf - or from the card on your table - may be ordered as a 'Small Plates' dish for £5.25

Any main courses from the two course menu overleaf - or from the card on your table - may be ordered individually for £8.95

OLIVES: Marinated in tomato and chilli OR olive oil, herbs and lemon £2.00

GARLIC FLATBREADS £2.50 With cheese topping OR tomato topping £2.95

SOUPS served with bread and butter £3.75

Cream of Fish and Seafood Soup OR Today's second soup - please see the card on your table

Deep fried Tiger Prawns in Filo Pastry. Served with a tartare mayonnaise
£5.95

Lamb Meatloaf flavoured with peppers and mint. Served with gravy and chips.
£6.25

Fish and Chips Tempura battered cod with chips, peas and tartare sauce
£6.50

Smiths' Corned Beef Hash :

Made with beef cured in Smiths' kitchen. Served with chips and brown sauce
£6.50

Charcuterie (Sliced Cured Meats) and Smiths' Chicken Liver Pate
served with relish and toasted brioche
£6.25

'Fish Finger Butty': Smiths' own made fish fingers on white bread with tartare sauce & salad
£6.25

SMITHS' MINI PIES with chips OR mixed salad OR potatoes and vegetables

Beef, Au Poivre Pie .

Beef in creamy mushroom sauce flavoured with black peppercorns. Topped with puff pastry
£6.50

'Fish Soup' Pie:

Fish, seafood, vegetables & herbs in a creamy sauce with a mashed potato topping
£6.50

Feta Cheese, Sweet Potato & Spinach Pie. Topped with puff pastry (vegetarian)
£6.50

SMITHS' FLATBREADS. CHOOSE FROM THE FOLLOWING FILLINGS: ALL £6.50

Falafel (lightly spiced chickpea patties) with salad and a coriander yoghurt dressing

Chicken Goujons with onion, red pepper and Cajun mayonnaise dressing

BOWL OF CHIPS £2.00

DISH OF ONION RINGS £2.00

SMALL GREEN SALAD £2.95

(Allergen information for this menu is available)

TWO COURSE LUNCH MENU £13.50

Main Course with either Starter from this menu, or a Pudding

(Dishes marked G.F. are gluten Free - other allergen information is available - ask staff)

STARTERS

Cream of Fish and Seafood Soup (G.F.)

Breadcrumbs Goats' Cheese Balls, fried and served on a spinach, cranberry and red onion salad with an orange dressing (**vegetarian**)

Chicken Liver Paté with sweet and sour red onion relish

OR

Smiths' Mushroom Paté with cranberry relish (**vegetarian**)

Our patés are served with warm brioche but are G.F. served with toasted gluten free bread. Please ask.

Smoked Chicken Caesar Salad: Smiths' own smoked chicken on crispy Romaine lettuce with croutons, Parmesan shavings and a Caesar dressing (N.B Our Caesar Salad contains NO anchovies and NO raw egg.)

Smoked Trout served chilled on beetroot carpaccio with a dill dressing and a potato and horseradish salad (**GF**)

Butternut Squash, Pea and Sage Risotto with a garlic and hazelnut dressing (**vegan & GF**)

Breakfast Frittata: Italian style omelette ,flavoured with bacon, sun blush tomato and pork sausage. Served warm with mixed leaf salad and our homemade tomato ketchup

MAIN COURSES (served with potatoes and vegetables)

Roasted Beef Short Rib served with Colcannon and a rich red wine gravy (**GF**)
(Colcannon is potatoes mashed with spring onion and kale)

Feta, Sweet Potato and Spinach Pie, flavoured with thyme and topped with a puff pastry lid (**vegetarian**)

Roasted Salt and Pepper Belly Pork on rice noodles with a peanut & ginger dressing **GF**)

Salmon Fillet on seared brocolli with a lemon and parsley butter (**GF**)

Roast Chicken Breast stuffed with spinach, tomato and Brie. Served with red pepper sauce (**GF**)

Chickpea and Vegetable Curry, with coconut milk, tomato, onion, red pepper, green beans and baby corn. Flavoured with mild spices and served with garlic flatbread & coriander rice (**vegan**)