

# 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

**Stuffed Sweet Pepper:** Sweet pepper stuffed with haloumi flavoured with lemon, chilli & fresh herbs with a basil dressing. Served with salad ( **vegetarian** )

**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

**SMITHS' MINI PIES with chips** OR **mixed salad** OR **potatoes and vegetables**  
£6.50 each

**'Fish Soup' Pie:**

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

**Moroccan Beef Pie** flavoured with warm spices, chickpeas, onions & red pepper and topped with a puff pastry lid

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

**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. )

( Please see the card on your table for today's other soup )

**Roasted Pigeon Breast** with roast sweet potato, roast red onion and wilted spinach. Served with thyme gravy ( G.F. )

**Smoked Salmon Rolls:** Smoked salmon rolled round dill cream cheese & red pepper. Served with Smiths' pickled cucumber ( G.F. )

**Baba Ganoush:** A lightly spiced roast aubergine dip with garlic & cumin pitta bread, Smiths' chilli olives, an artichoke heart salad and toasted almonds (vegan)

**Melon** with ginger and mint syrup. ( **vegan** / G.F. )

**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

**Goats Cheese Marinated in Lemon and Thyme**

served on garlic green beans topped with walnuts ( **vegetarian** / G.F. )

### MAIN COURSES

**Moroccan Beef Casserole** with warm spices, chickpeas, onions & red pepper ( G.F. )

**Salmon Fillet** on seared brocolli with garlic and lemon butter. ( G. F. )

**"Cauliflower Steak"**. A thick slice of cauliflower, chargrilled and served on puy lentils flavoured with root vegetables, herbs and garlic. Served with vegan mushroom & peppercorn gravy and battered onion rings. ( **Vegan. G.F. without onion rings** )

**Grilled Gammon Steak** with creamy sliced potatoes flavoured with smoked cheese ( G.F. )

**Stuffed Sweet Peppers:** Sweet peppers stuffed with haloumi flavoured with lemon, chilli & fresh herbs. Served with roast red onion cous cous and a basil dressing ( **vegetarian** )

**Chicken Breast** with a mozzarella and pesto stuffing, roasted and served with a tomato sauce and spinach flavoured with garlic. ( G.F. )