

# SMITHS' LUNCHTIME 'SMALL PLATES' MENU

Any of the starters from the two course menu overleaf  
may be ordered as a 'Small Plates' dish  
for £5.25

Any main courses from the two course menu overleaf  
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** ( ask staff for details )

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

**A 'small plates' dish of Aubergine, Red Pepper & Asparagus Risotto** dressed with vegan pesto.  
£6.25 ( Vegan / GF )

**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

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

**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 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** )