

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, Mushroom and Onion Pie .

Beef in a creamy mushroom sauce flavoured with onions and 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, Onion and Spinach Pie. with a puff pastry lid (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 DISH GREEN SALAD £2.95

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.)

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

Cherry Tomato Bruschetta: Cherry tomatoes roasted with red onion & basil.
Served on garlic and herb ciabatta with a balsamic dressing (**vegan**)

Toulouse Sausage on gnocchi in tomato & oregano sauce
Topped with shaved Parmesan

Goats' Cheese flavoured with garlic and cumin, then baked.
Served with pitta bread and Smiths' marinated olives (**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.

Flank Steak Salad: Flank steak, cooked to pink, chilled and thinly sliced.
Served on mixed leaves with a blue cheese dressing (**G.F.**)

Smoked Salmon Rolls: Smoked salmon wrapped around herbed cream cheese.
Served on rocket leaves with a tomato, caper and dill dressing (**G.F.**)

MAIN COURSES

Beef and Mushroom Pie: Beef slowly cooked with mushrooms
and onions. Topped with puff pastry and baked

Cauliflower Steak: A thick slice of cauliflower chargrilled and served on
green lentils flavoured with root vegetables and garlic. Topped with crispy
onion rings and peppercorn gravy (**Vegan. Also G.F. without the onion rings**)

King Prawn Spaghetti: King prawns with creamy lemon sauce
flavoured with cherry tomatoes and spring onion
(If you'd prefer salad, instead of potatoes & vegetables, with this dish, please ask)

Roast Chicken Breast: served on an asparagus and corn risotto (**G.F.**)

Smokey Cheese Sausages: Vegetarian cheese sausage flavoured with
smoked cheese, leeks, sunblush tomato and garlic. Served on red pepper
and spinach salad with Smiths' own-made tomato ketchup (**vegetarian**)

Lamb Burger. Minced lamb flavoured with onion, garlic & herbs, stuffed
with Feta & mint then grilled. Served on tomato salad topped with potato
croutons and a roast pepper dressing (**G.F. without the potato croutons**)