

# 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 CIABATTA** £2.50 With cheese 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

**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

**AND DON'T FORGET THAT YOU CAN ALSO ORDER ANY OF THE STARTERS  
FROM THE MENU OVERLEAF AS A 'SMALL PLATE' DISH FOR £5.25 EACH**

**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

**Beef, Mushroom and Green Pepper pie** 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

## 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 )

**Creamy Chicken and Leek Puff Pastry Tart** topped with bacon crumbs

**Flank Steak Salad:** Thinly sliced flank steak served chilled on rocket, cherry tomato and spring onion salad with a horseradish dressing ( G.F. )

**Melon** with mango and chilli dressing ( **Vegan / G.F.** )

**Smoked Haddock "kedgeree" Risotto:** A smoked haddock and pea risotto lightly flavoured with curry spices ( G.F. )

**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 are G.F. )

**Beetroot Carpaccio:** Thinly sliced beetroot with garlic roasted walnuts and a thyme and maple dressing ( **Vegan / G.F.** )

**Battered Squid Rings** served with aioli mayonnaise

**Lancashire Cheese Patties** flavoured with spring onion, red pepper and garlic. Served on salad leaves with tomato balsamic relish ( **Vegetarian** )

### MAIN COURSES

**Roast Chicken Breast** with a haloumi cheese & basil stuffing, served with tomato sauce ( G.F. )

**Roasted Sweet Potato** stuffed with goats cheese, wilted spinach and caramelised onions. Served with a roast red pepper sauce and balsamic dressing ( G.F. )

**Fish & Chips:** Battered cod with Smiths' own-made chips, garden peas and tartare sauce  
( potatoes and vegetables aren't served with our fish and chips )

**Lamb "Truffleburger":** A minced lamb burger with a stuffing of sun blush tomato feta, & mint. Served on spinach and red onion salad with red pepper dressing and sweet potato fries ( the lamburger is NOT served on a bun and is G.F. without the chips )

**Mushroom and Onion 'Pinwheel'** : Mushrooms and caramelised onion flavoured with herbs and garlic then rolled in puff pastry. Baked and served with spring onion and olive oil mashed potato with a vegan gravy ( **Vegan** )

**Beef, Mushroom and Green Pepper Casserole** ( G.F. )

**Salmon Fillet** with roasted Mediterranean vegetables and a basil pesto dressing