

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 £6.50 each

'Fish Soup' Pie:

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

Beef & Black Peppercorn Pie

flavoured with garlic and shredded green peppers. Topped with puff pastry

Feta Cheese, Spinach and Onion Pie. Topped with puff pastry (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)

THIS MENU RUNS UNTIL SUNDAY 3rd September

STARTERS

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

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

Chicken Salad: Chicken breast, stuffed with sunblush tomatoes, sliced and served chilled on spinach leaves with basil pesto (G.F.)

Falafel: Lightly spiced chickpea patties, served hot on finely riced cauliflower with tomato, garlic, red pepper and almond Romesco sauce (G.F. and Vegan)

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.

Baby Prawn and Rice-Noodle Salad with shredded red pepper and spring onion.
Served with ginger pickled cucumber and lime and sesame dressing (G.F.)

Black Pudding Bon Bons with rocket pea & bacon salad and an English mustard dressing

Asparagus, Pea & Mint Risotto topped with finely grated Lancashire Cheese (G.F. / Vegetarian)

MAIN COURSES

Beef Casserole flavoured with garlic, black peppercorns & shredded green pepper (G.F.)

Vegetable and Tomato Curry: Butternut squash, chickpeas, green beans and spinach in mildly spiced tomato & coconut milk sauce. Served on pea & almond rice (G.F. and Vegan)

Red Snapper baked with red peppers, cherry tomatoes, sweetcorn and spring onion in a lime and coriander butter sauce (G.F.)

Calves' Livers in Red Wine Gravy served with battered onion rings (G.F. without onion rings)

'Cauliflower Steak' Cauliflower slice, grilled and topped with cheese rarebit.
Served on creamed leeks with a smokey tomato relish (G.F. / Vegetarian)

Chicken Thighs marinated in garlic, oregano and lemon, roasted and served with red onion and roast pepper cous cous with mint yoghurt dressing.