

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

'Fish Soup' Pie:

Fish, seafood, vegetables & herbs in a creamy sauce with a mashed potato topping
£6.50

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

Pear, Blue Cheese & Pecan salad served on rocket with honey dressing (G.F. Vegetarian)

Roast Breast of Lamb with tomato, cucumber and red onion salad. Served with chopped mint dressing and topped with roasted, diced potato (G.F. without the potato)

Melon with a mango and ginger dressing (G.F. Vegan)

Salmon and Dill Potato Skins: Crisp roasted potato skins filled with flaked salmon flavoured with dill. Served on watercress with chive hollandaise (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. Please ask.

Chicken Satay: Chicken pieces in a satay marinade, roasted and served with pineapple, red onion salsa flavoured with coriander leaves (G.F.)

(N.B. satay marinade contains peanuts)

MAIN COURSES

Chicken Breast stuffed with haloumi cheese, red pepper and basil, wrapped in bacon and roasted. Served with a creamy tomato sauce (G.F.)

Sweet Potato and Walnut Roast flavoured with garlic, chopped vegetables, sultanas and oat flakes. Served on wilted spinach with cranberry sauce, parsnip crisps and a vegan gravy (Vegan)

Smoked Haddock Fillet on lightly curried pea and onion risotto topped with a poached egg (G.F.)

"Truffle burger". Beef burger with mushroom and smoked cheese stuffing. Served on spinach & onion salad with sunblush tomato dressing and potato croutons (this dish is gluten free without the potato croutons)

Courgette Rolls with red pepper, thyme & feta cheese stuffing. Baked in tomato sauce with a finely chopped pinenut & breadcrumb topping (vegetarian)

Grilled Pork Loin with buttery garlic mushrooms and cauliflower mash (G.F.)