

SMITHS RESTAURANT

FIXED PRICE MENUS

(this menu runs until Sunday 30 April)

EVENINGS AFTER 6.30pm

Three Courses from this menu:

£21.50

EARLY EVENING OFFER (bookings from 5.30pm to 6.30pm)

Two Courses from this menu £16.00

LUNCHESES

12 noon till 2pm Thursdays and Fridays

Two Courses from this menu £13.50

Our Small Plates Menu is also available at Lunchtime

SUNDAYS 1pm - 8pm

Main Courses from this menu OR a Sunday Roast

1 Course £11.25 2 Courses £16.00

RING 0161 788 7343 TO BOOK YOUR TABLE

(Dishes marked G.F. are gluten free)

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)

PUDDINGS

Mango Cheesecake: Light mango cheesecake on a biscuit base, with mandarin dressing. Topped with toasted coconut shavings

Smiths' Eccles Cakes

Served warm with Lancashire Cheese and cream OR Hot Custard OR Vanilla ice cream

Whisky Marmalade Brûlée : Crème brulee flavoured with Smiths' own-made whisky marmalade. Served chilled with caramelised sugar topping.

Smiths' Chocolate Brownies served with rich 'double choc' ice cream

Cheeses: Choose any Two

Owd Timer' Lancs Wensleydale with Apricots

Brie Mature Cheddar Blacksticks Blue

'Owd Timer': an extra strong tasty Lancs , matured for 6 months for deep complex flavours

Coffee and a Cake' : instead of a full pudding, have a slice of our own made cake and a cup of coffee**

This month it's 'Eccles Cake' Cake (A rich sponge with a centre of Eccles cake fruit)

** a regular size coffee - excluding liqueur coffees

WE ALSO HAVE A SELECTION OF ICE CREAMS, SORBETS & VEGAN ICED DESSERTS

Smiths Restaurant 1 Church Road Eccles M30 0DL Tel: 0161 788 7343

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