THE OLD SMITHY SUNDAY LUNCH MENU

Starters

SOUP OF THE DAY (GFA) £7.00
Served with a warm roll

ARTISAN BREADS & OLIVES £9.00
Warm treacle bread, homemade cheddar bread, crusty baguette, olive oil & balsamic with salt

WHITEBAIT £8.00
Tartar sauce & lemon wedge

CHICKEN LIVER PARFAIT £10.00
Chefs Homemade chicken liver Parfait with toasted brioche & spiced plum & onion chutney

PORK RIBS (GFA) £9.00
Spare ribs slow cooked in a smoked BBQ glaze, pickled chilli & spring onion with our Smithy Slaw

TOMATO RISOTTO £10.00
Roasted tomatoes & sundried tomatoes in garlic and herbs finished with basil oil

TANDOORI CHICKEN SKEWERS (GFA) £9.00
Charred Tandoori chicken with warm naan bread, cucumber & mint raita, finished with coriander

FISHCAKE £10.00
Thai style breaded fishcakes, thai herbs, lime & chilli jam with asian slaw

KING PRAWNS (GFA) £12.00
Pan roasted in our signature garlic & chilli oil, spring onion & butter with toasted baguette

Sides

Twice cooked chunky chips	£3.00
New potatoes, butter, sea salt & herbs (GF)	£3.00
Steamed greens sea salt & butter (GF)	£3.00
Honey roasted root vegetables (GF)	£3.00
Crispy skinny fries	£3.00
Buttery Smithy mash (GF)	£4.50
Dauphinoise potatoes (GF)	£4.50
Classic Caesar side, aged parmesan & garlic croutons (GF)	£6.00
Garlic bread, parsley butter	£3.00
Mature cheddar garlic bread, parsley butter	£3.50

Hot Drinks

Brandy Alexandra	£9.00	Espresso Martini	£9.00
Floater Coffee	£5.00	Liqueur Coffee	£8.00
Americano	£3.00	Americano with milk	£3.20
Flat White	£3.20	Cappuccino	£3.20
Latte	£3.20	Espresso	£2.85
Double Espresso	£3.50	Selection of Teas	£3.20
Hot Chocolate	£3.40		

Please be aware some meals & desserts may contain nuts & other allergens.
If you have allergies or intolerances, please inform a member of staff before ordering.
GFA – This dish can be gluten free. GF – This dish is gluten free.
Please note any fried products will not be gluten free.

Mains

ROAST OF THE DAY (GFA) £18.00
All the trimmings & gravy

BEER BATTERED COD £18.00
Timothy Taylor beer batter with chips, garden or mushy peas

CHEFS HOMEMADE BEEF BURGER £16.00
Streaky bacon, hash brown, caramelised onion, cheese, baby gem, tomato, chips, salad & slaw

GRILLED COD (GFA) £17.00
In butter, lemon & herbs with chips, garden or mushy peas

HALLOUMI BURGER (V) £15.00
Deep fried Halloumi, hash brown, caramelised onion, baby gem, chips, salad & slaw

16 OZ GAMMON (GFA) £19.00
With egg, pineapple fitter, chips and garden peas

SEA BASS (GF) £23.00
Pan seared, tomato sauce, sundried tomatoes, wilted spinach & crushed garlic new potatoes

CALVES LIVER (GF) £24.00
Pan seared, buttery smithy mash, rich caramelised onion gravy, medley of vegetables, crispy bacon & crispy sage

HOMEMADE SMITHY PIE £18.00
Served with a selection of vegetables, twice cooked chips and gravy

FILLET OF BEEF STROGANOFF (GFA) £26.00
Tender fillet & mushrooms in a paprika, brandy, red wine cream sauce, with rice, chips or ½ & ½

10 OZ RIBEYE STEAK (GFA) £35.00
28-day aged Fillet with roasted garlic, button mushrooms & twice cooked chips
Sauce: Redwine & shallot jus, peppercorn, blue cheese £3.00

CHICKEN CAESAR SALAD (GFA) £17.00
Baby gem, anchovies, bacon, croutons, parmesan & dressing

LAMP RUMP £24.00
Pan fried with rosemary & garlic, charred hispi cabbage, carrot puree, roasted root vegetables, winter berry jus & dauphinoise potato

Desserts

CHOCOLATE BROWNIE (GF) £7.50
Warm chocolate sauce & ice cream

CRÈME BRULEE (GFA) £7.50
Served with homemade shortbread

HOMEMADE CHEESECAKE With cream £8.50

LEMON TART £7.50
Light sweet pastry, tangy lemon filling crunchy sugar top & raspberry sorbet

APPLE TART TATIN With vanilla ice cream £8.50

STICKY TOFFEE PUDDING (GF) £7.50
Vanilla Ice cream

BREAD & BUTTER PUDDING £8.00
With Custard

SELECTION OF ICE-CREAM & SORBET (GF)
2 scoops £4 / 3 scoops £6

CHEESE & BISCUITS £9.50
A selection of 5 cheeses, chutney, & a selection of biscuits

A SELECTION OF FUDGE & TRUFFLES £4.50