

Starters

Breads & Olives (GFA)

Homemade Treacle bread, crusty baguette & homemade Cheddar bread, oil, balsamic, sea salt £9

Thai Crab Cakes

Spiced crab coated in a light panko bread crumb with lime & chilli mayo £10

Duck Leg

Confit leg, pancakes, cucumber, spring onion & hoi sin sauce £11

Soup of The Day (GFA)

With warm crusty bread £7

Wild Mushroom, Garlic & Blue Cheese

White wine & garlic on toasted focaccia dressed rocket £9

Mini Baked Camembert (GFA)

With chutney & toasted baguette £11

Meatballs

Seasoned pork & beef, tomato & garlic sauce, parmesan with warm garlic bread £9

King Prawns (GFA)

White wine, chilli, garlic, oil with crusty bread £12

Chicken Liver Pate (GFA)

Rocket, Chutney & crusty bread £9

Mains

Lamb Shank (GF)

Mash with spring onion, red cabbage, selection of veg & rich lamb jus £25

Oven Baked Hake Fillet (GFA)

Herb crust, Pancetta, white wine, parmesan, cream, wilted spinach, greens, sauteed new potatoes
£22

8oz Fillet Steak (GFA)

28-day aged, locally sourced, tomato, mushrooms, caramelised shallot & chips £38
Sauces to accompany your steak: Peppercorn, Blue Cheese, Bearnaise £3

10oz Rib-Eye Steak (GFA)

28-day aged, locally sourced, tomato, mushrooms, caramelised shallot & chips £35
Sauces to accompany your steak: Peppercorn, Blue Cheese, Bearnaise £3

Calves Liver (GF)

Creamed mash, bacon, selection of vegetables & rich onion gravy £24

Fillet of Beef Stroganoff (GF)

mushrooms, brandy, paprika, red wine, cream with rice, chips or ½ & ½ £26

King Prawn & Crab Linguini

Chilli, lime, spring onion & garlic £21

The Old Smithy Pie

Vegetables, chips, & gravy £19

Seafood Pie (GF)

Selection of fresh fish & shellfish, herbs, cream, topped with mash potato, greens £21

Buttermilk Chicken (GFA)

Sauteed new potatoes, steamed greens & cheddar cheese & leek sauce £19

Duck Breast (GF)

Served with steamed greens, dauphinoise potato & a black berry jus £24