



## Starters

### Breads & Olives (GFA)

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

### Crab on Toast (GFA)

Flaked white crab, Citrus aioli & toasted brioche £10

### Tomato Feta & Olive Salad (V) (GF)

Basil oil, croutons & balsamic £9

### Scallops

Cauliflower puree & pancetta £11

### Soup of The Day (GFA)

With warm crusty bread £7

### Cherry Tomato Tart (V)

Tomato compote & confit cherry tomatoes topped with crispy shredded seaweed £9

### Sesame Chicken Skewers (GF)

Teriyaki sauce £9

### King Prawns (GFA)

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

### Belly Pork (GF)

Cubes of slow cooked Belly pork, Sticky Asian dressing, chilli & spring onion £9



## Mains

### Lamb Rump (GF)

Dauphinoise potato, Hispi Cabbage & 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, Diane £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, Diane £3

### 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 £22

### The Old Smithy Pie

Vegetables, chips, & gravy £19

### Pan Fried Cod

Chorizo, tomato, caper & mussels with buttered new potatoes £21

### Chicken Ceasar Salad (GFA)

Baby gem, Anchovies, Bacon, croutons, parmesan & dressing £17

### Buttermilk Chicken (GF)

Baby corn, mange tout, red peppers, Thai red curry sauce & rice £19

### Duck Breast Salad (GF)

Mixed leaf, roasted beets, tomato, charred asparagus, sesame seeds & a soy & honey dressing £21