

Lunch Menu

Starters

Breads & Olives (GFA)

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

Chicken Liver Pate (GFA)

Rocket, Chutney & crusty bread £9

Crispy Duck

Pancakes, cucumber & spring onion with hoisin sauce £11

Mini Baked Camembert (GFA)

With chutney & toasted baguette £11

Spicy King Prawns (GFA)

Chilli, garlic & spring onion, crusty bread £12

Meatballs

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

Crab Cakes

Spiced crab in panko crumb with lime & chilli mayo £10

Soup of the Day (GFA)

Served with a warm roll £7

Whitebait

Tartar Sauce & lemon wedge £8

Sandwiches, Baguettes or Wraps

Chicken, Bacon, Spring Onion & Mayo

With dressed leaf, slaw & a few chips £9 (GFA)

Cod Goujons

Gem Lettuce & Tartar Sauce With dressed leaf, slaw & a few chips £9

Prawn Marie Rose (GFA)

Dressed leaf, slaw & a few chips £10

Piri Piri Chicken (GFA)

With salad garnish & a few chips £9

Brie & Caramelised Onion (GFA)

With salad garnish & a few chips £8 with Bacon £9

Warm Beef & horseradish (GFA)

Dressed leaf, slaw & a few chips £10

Gluten free bread available

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Mains

Beer Battered Cod

Timothy Taylor beer batter with chips, garden or mushy peas £17

Grilled Cod (GF)

In butter, lemon & herbs with chips, garden or mushy peas £17

Chefs Homemade Beef Burger

Streaky bacon, hash brown, caramelised onion, baby gem, tomato, chips, salad & slaw £15

Halloumi Burger (V)

Deep fried Halloumi, hash brown, caramelised onion, baby gem, chips, salad & slaw £15

King Prawn & Crab Linguini

Chilli, lime, spring onion & garlic £21

Fillet of Beef Stroganoff (GF)

Mushrooms, brandy, paprika, red wine, cream with rice, chips or $\frac{1}{2}$ & $\frac{1}{2}$ £26

Seafood Pie (GF)

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

Calves Liver (GF)

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

Oven Baked Hake Fillet (GF)

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

The Old Smithy Pie

vegetables, chips, & gravy £19

8oz Gammon (GFA)

With Egg, Chips & garden peas £15

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

Buttermilk Chicken (GF)

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

Lamb Shank (GF)

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

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THE
OLD
SMITHY