

Sunday Lunch Menu

Starters

Breads & Olives (GFA)

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

Cherry Tomato Tart (V)

Sweet cherry tomato & tomato chutney topped with crispy shredded seaweed £9

Belly Pork (GF)

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

Tomato Feta & Olive Salad (V) (GF)

Basil oil, croutons & balsamic £9

King Prawn Cocktail (GFA)

Jumbo king prawns in homemade cocktail sauce with seeded brown bread £12

Sesame Chicken Skewers (GF)

Tomato & Cucumber salad & teriyaki sauce £9

Crab on Toast (GFA)

Flaked white crab, Citrus infused aioli, dill & toasted brioche £10

Soup of the Day (GFA)

Served with a warm roll £7

Whitebait

Tartar Sauce & lemon wedge £8

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Mains

Roast Of the Day (GFA)

All the trimmings & Gravy £18

Beer Battered Cod

Timothy Taylor beer batter with chips, garden or mushy peas £18

Chefs Homemade Beef Burger

Streaky bacon, hash brown, caramelised onion, cheese, 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 £22

Fillet of Beef Stroganoff (GF)

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

Chicken Ceasar Salad (GFA)

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

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

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

Lamb Rump (GF)

Dauphinoise potato, red cabbage, selection of veg & rich lamb jus £25

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THE
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SMITHY

