Starters

Soup (GFA)
Homemade Seasonal soup with warm bread £8

Artisan Breads & Olives
Warm treacle bread, homemade cheddar bread, crusty baguette, olive oil & balsamic with salt £9

Scallops (GFA)
Pan seared with, black pudding crumb, bacon lardons, pickled apple & butternut squash puree £11

Chicken Liver Parfait
Chefs Homemade chicken liver Parfait with toasted brioche & spiced plum & onion chutney £10

Pork Ribs (GF)
Spare ribs slow cooked in a smoked BBQ glaze, pickled chilli & spring onion with our Smithy Slaw £9

Tomato Risotto (GFA)
Roasted tomatoes & sundried tomatoes in garlic & herbs finished with basil oil £10

Tandoori Chicken Skewers (GFA)
Charred Tandoori chicken with warm naan bread, cucumber & mint raita, finished with coriander £9

Fishcake
Thai style breaded fishcakes, thai herbs, lime & chilli jam with asian slaw £10

King Prawns (GFA)
Pan roasted in our signature garlic & chilli oil, spring onion & butter with toasted baguette £12

Mains

Duck Breast (GF)
Pan roasted with our smithy dauphinoise potatoes, steamed green veg & blackberry jus £24

Beef Ragu
Slow cooked beef with pappardelle pasta, finished with aged parmesan, fresh rocket & herb oil £21

Sea Bass (GF)
Pan seared, tomato sauce, sundried tomatoes, wilted spinach & crushed garlic new potatoes £23

Hake
Crispy golden battered hake, with French fries, mushy peas, tartare sauce & charred lemon £22

Buttermilk Chicken (GF)
Baby corn, mange tout, red peppers, Thai red curry sauce & rice £19

Lamb Rump (GF)
Pan fried with rosemary & garlic, charred hispi cabbage, carrot puree, roasted root vegetables, winter berry jus & dauphinoise potato £25

12 Oz Pork Chop (GF)
Pan seared with buttery chive mash, caramelised bramley apple crisp, roasted vegetables with cider & thyme reduction £22

Mains

Short Rib (GF)
Slow braised local beef, pommes anna potato, honey glazed root vegetables & red wine gravy £25

Homemade Smithy Pie
Served with a selection of vegetables, twice cooked chips and gravy £19

Calves Liver (GF)
Pan seared, buttery smithy mash, rich caramelised onion gravy, medley of vegetables, crispy bacon & crispy sage £24

Chicken Ceasar Salad (GFA)
Grilled chicken breast with baby gem, crispy bacon, anchovies, parmesan & Caesar dressing £17

Fillet of Beef Stroganoff (GFA)
Tender fillet & mushrooms in a paprika, brandy, red wine cream sauce, with rice, chips or ½ & ½ £26

8oz Fillet Steak (GFA)
28-day aged Fillet with roasted garlic, button mushrooms & twice cooked chips £38
Sauce: Redwine & shallot jus, peppercorn, blue cheese £3

10 oz Ribeye Steak (GFA)
28-day aged Fillet with roasted garlic, button mushrooms & twice cooked chips £35
Sauce: Redwine & shallot jus, peppercorn, blue cheese £3

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

THE OLD SMITHY

Desserts

Chocolate Brownie (GF)
Warm chocolate sauce & ice cream £7.50

Crème Brulee (GFA)
Served with homemade shortbread £7.50

Homemade Cheesecake
With cream £8.50

Lemon Tart
Light sweet pastry, tangy lemon filling crunchy sugar top & raspberry sorbet £7.50

Apple Tart Tatin
With vanilla ice cream £8.50

Sticky Toffee Pudding (GF)
Vanilla Ice cream £7.50

Bread & Butter Pudding
With Custard £8

Selection of Ice-Cream & Sorbet (GF)
2 scoops £4 / 3 scoops £6

Cheese & Biscuits
A selection of 5 cheeses, chutney, & a selection of biscuits £9.50

A Selection of Fudge & Truffles £4.50

Brandy Alexandra £9 Espresso Martini £9

Floater Coffee £5 Liqueur Coffee £8

Hot Drinks
Americano £3 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