

SMITHS' LUNCHTIME 'SMALL PLATES' MENU

Any of the starters from the two course menu overleaf - or from the card on your table - may be ordered as a 'Small Plates' dish for £5.25

Any main courses from the two course menu overleaf - or from the card on your table - may be ordered individually for £8.95

OLIVES: Marinated in tomato and chilli OR olive oil, herbs and lemon £2.00

GARLIC FLATBREADS £2.50 With cheese topping OR tomato topping £2.95

SOUPS served with bread and butter £3.75

Cream of Fish and Seafood Soup OR Today's second soup - please see the card on your table

Deep fried Tiger Prawns in Filo Pastry. Served with a tartare mayonnaise
£5.95

Lamb Meatloaf flavoured with peppers and mint. Served with gravy and chips.
£6.25

Fish and Chips Tempura battered cod with chips, peas and tartare sauce
£6.50

Smiths' Corned Beef Hash :

Made with beef cured in Smiths' kitchen. Served with chips and brown sauce
£6.50

Charcuterie (Sliced Cured Meats) and Smiths' Chicken Liver Pate
served with relish and toasted brioche
£6.25

'Fish Finger Butty': Smiths' own made fish fingers on white bread with tartare sauce & salad
£6.25

SMITHS' MINI PIES with chips OR mixed salad OR potatoes and vegetables

Creamy Paprika Beef Pie.

Beef in creamy red pepper and paprika sauce, topped with puff pastry
£6.50

'Fish Soup' Pie:

Fish, seafood, vegetables & herbs in a creamy sauce with a mashed potato topping
£6.50

Feta Cheese, Spinach and Onion Pie. Topped with puff pastry (vegetarian)
£6.50

SMITHS' FLATBREADS. CHOOSE FROM THE FOLLOWING FILLINGS: ALL £6.50

Falafel (lightly spiced chickpea patties) with salad and a coriander yoghurt dressing

Chicken Goujons with onion, red pepper and Cajun mayonnaise dressing

BOWL OF CHIPS £2.00

DISH OF ONION RINGS £2.00

SMALL GREEN SALAD £2.95

(Allergen information for this menu is available)

TWO COURSE LUNCH MENU £13.50

Main Course with either Starter from this menu, or a Pudding

(Dishes marked G.F. are gluten Free - other allergen information is available - ask staff)

STARTERS

Cream of Fish and Seafood Soup (G.F.)

Baked Haloumi Cheese served with chilled plums poached in syrup lightly flavoured with warm spices. Topped with chopped mint and pecan nuts (**vegetarian** / G.F.)

Roast Pigeon Breast served on crushed peas flavoured with tarragon and topped with potato croutons

Chicken Liver Paté with sweet and sour red onion relish

OR

Smiths' Mushroom Paté with cranberry relish (**vegetarian**)

Our patés are served with warm brioche but are G.F. served with toasted gluten free bread. Please ask.

American Pancake topped with smoked salmon, caper & dill cream cheese and a lemon oil dressing

" **Pitta Platter**": Artichoke heart and courgette "spaghetti" salad dressed with garlic lemon & parsley then topped with toasted almond flakes; Caramelised onion humous; Smiths' tomato & chilli olives. Served with pitta bread (**vegan**)

Chicken Kebab: Chicken pieces marinated in garlic, oregano and lemon. Skewered, grilled and served on green salad with sour cream and chive dressing (G.F.)

MAIN COURSES

Toulouse Sausage on soft polenta flavoured with cheese and bacon. Served with Smiths tomato ketchup (G.F.)

Quinoa Burger, flavoured with butternut squash, roast garlic, chick peas & herbs. Served in a brioche bun with sweet potato fries and a vegan coleslaw (**vegan**)

Battered Cod served with pea purée, Smiths' chips and tartare sauce

" **Beef Stroganoff** " Casserole: Beef slow cooked with onions, red pepper, smoked paprika and cream and served with rice. (G.F.)

Sweet Potato stuffed with caramelised onion, feta & spinach then baked. Served with tomato sauce and a balsamic dressing (**vegetarian** / G.F.)

Chargrilled Chicken Breast with a giant cous cous salad flavoured with roast red onion and red pepper. Served with Romesco sauce (**Romesco is a red pepper, nut and garlic dressing**)