

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

£6.50 each

'Fish Soup' Pie:

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

Peppered Beef Pie: Beef casserole with onions, mushrooms, black peppercorn and cream. Topped with puff pastry.

Goats' Cheese, Spinach and Onion Pie. Topped with puff pastry (vegetarian)

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

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

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)

THIS MENU RUNS UNTIL Friday 3rd November

STARTERS

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

(Please see the card on your table for today's other soup)

Chicken and Leek Tart: Chicken pieces in a creamy leek sauce baked in a puff pastry case. Served hot, topped with bacon crumb

Quinoa & Chickpea Falafel Small quinoa and chickpea patties, flavoured with garlic and cumin. Served with red onion, tomato, mint & cucumber salsa (**vegan**)

Smoked Trout & Rocket Risotto flavoured with lemon and peas

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.

Baked Goats' Cheese: Sliced goats' cheese, marinated in thyme and baked. Served on beetroot, rocket and walnut salad with honey dressing (**vegetarian**)

Lamb Meatballs flavoured with garlic and herbs. Served in a creamy rosemary sauce with garlic and herb ciabatta

MAIN COURSES

Smokey Lentil Moussaka: Lentils cooked with root vegetables & herbs, layered with chargrilled aubergine, tomato sauce & smoked cheese sauce, then baked (**vegetarian**)

Roast Chicken Thighs with a chorizo and red pepper stew flavoured with white wine

Salmon Fillet served on "courgette spaghetti" with red pepper & tomato sauce and a basil pesto dressing

Peppered Beef Pie. Beef slowly casseroleed with onions, black peppercorns, mushrooms and cream. Topped with a puff pastry lid and baked

Stir Fried Vegetables served on coconut rice with a spiced peanut sauce (**vegan**)

Gammon Steak with cheesy spring onion mashed potato, topped with a poached egg and hollandaise sauce