

# 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

**Ox Tail au Poivre Pie:** Slow cooked ox tail in a creamy mushroom and black peppercorn sauce. Topped with puff pastry.

**Feta 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 SUNDAY 1st October**

### **STARTERS**

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

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

**Cheshire Cheese Patties** flavoured with spring onion, red pepper, garlic and herbs. Served with pesto dressing **( vegetarian )**

**Chicken Kebab**, Marinated in lemon, garlic & rosemary, roasted and served with tzatziki dressing **( G.F. )**

**Smoked Haddock** in a creamy leek and spinach sauce served on toast

**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.**

**Barbecue Pork Ribs:** Pork ribs roasted in a sticky barbecue sauce **(G.F.)**

**Puy Lentil "Warm Salad":** Puy lentils flavoured with toasted almonds, herbs and roasted vegetables (red onion, baby carrot & radish). Served with roast garlic & maple dressing **(vegan and G.F.)**

### **MAIN COURSES**

**Chicken Breast** with a minced pork and sun blush tomato stuffing. Roasted and served with creamy mushroom sauce **( G.F. )**

**Goats Cheese, Spinach and Red Pepper Lasagne ( vegetarian )**

**Battered Cod Fillet** with sautéed potatoes and a chunky pea purée

**Toulouse Sausage** on soft polenta flavoured with smoked cheese, spring onion & bacon **(G.F)**  
**( polenta is an Italian cornmeal dish .... the Italian equivalent of mashed potato !! )**

**Portobello Mushroom** with a leek, asparagus, quinoa, herb and garlic stuffing. Baked and served with a vegan roast onion sauce **( vegan and G.F. )**

**Slow Cooked Ox Cheek** on roast garlic mashed potato with rosemary gravy **( G.F. )**