

# 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 Cheek Au Poivre Pie:** Ox cheek, casseroled with onions, mushrooms, black peppercorn and cream. 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 Friday 1st December**

### **STARTERS**

**Cream of Fish and Seafood Soup ( G.F. )**  
**( Please see the card on your table for today's other soup )**

**Battered Squid Rings** with lime and roast garlic mayonnaise

**Pigeon Breast** roasted with red onion, spinach and butternut squash.  
Served with thyme gravy. ( GF )

**Feta Cheese and Red Pepper Frittata** served warm  
with artichoke heart, spring onion and herb salad ( GF & Vegetarian )

**Chicken Liver Paté** with sweet and sour red onion relish and warm brioche  
**OR**

**Smiths' Mushroom Paté** with cranberry relish and warm brioche ( Vegetarian )  
**Our patés are G.F. served with toasted gluten free bread. Please ask. If you want GF bread.**

**Smoked Chicken & Leek Risotto** topped with a crispy bacon crumb ( GF )

**'Baba Ganoush'**: a roast aubergine dip, flavoured with garlic and mild spices  
and served with toasted pitta and Smiths tomato and chilli olives  
( This dish is Vegan .... and GF without the pitta bread. )

### **MAIN COURSES**

**Roast Chicken Breast** with a haloumi cheese and pesto stuffing.  
Served with red pepper sauce ( GF )

**Smoked Haddock Fish Pie.** Smoked haddock in a creamy  
leek sauce, topped with mashed potato and baked ( GF )

**Lamb Kofta.** Minced lamb kebab flavoured with onion, garlic, herbs &  
spices. Grilled and served on a spinach, red onion & tomato salad,  
with coriander yoghurt and flatbread ( This is GF without the flatbread )

**Goats Cheese & Mediterranean Vegetable Tart:** A puff pastry tart filled  
with goats' cheese, onion, courgette, sun blush tomato, & red pepper.  
Served with a balsamic dressing ( Vegetarian )

**Grilled Pork Loin** with a black pudding 'bonbon' and red wine gravy

**Baked Butternut Squash** stuffed with quinoa, mushrooms, spinach,  
chick peas & garlic and served with tomato sauce ( Vegan and G.F. )