

# **SMITHS RESTAURANT**

## **FIXED PRICE MENUS**

**EVENINGS AFTER 6.30pm**

**Three Courses from this menu: £21.95**

**EARLY EVENING OFFER - UP TO 6.30 pm**

**Two Courses from this menu £16.25**

### **LUNCHESES**

**12 noon till 2pm Thursdays and Fridays**

**Two courses from this menu £13.50**

**( Our ' Small Plates' Lunch Menu is also available at these times )**

**SUNDAYS 1pm - 8pm**

**1 Course £11.50**

**2 Courses £16.25**

**Main Courses from this menu OR Sunday Roast**

**CHEFS' SPECIALS AND CHILDREN'S MENU  
ALWAYS AVAILABLE**

**Smiths Restaurant 1 Church Road Eccles M30 0DL**

**Tel: 0161 788 7343**

**[www.smithsrestaurant.net](http://www.smithsrestaurant.net)**

**[smithsrestaurant@yahoo.com](mailto:smithsrestaurant@yahoo.com)**

**Follow us on Facebook: Smiths Restaurant and on Twitter @SmithsEccles**

## THIS MENU RUNS UNTIL SUNDAY 29th APRIL

Allergen information for this menu is available. Dishes marked (G.F.) are gluten free

### STARTERS

**Cream of Fish and Seafood Soup with a warm bread roll**

( Ask if you'd like gluten free bread with your soup. The fish soup is G.F. )

( Please ask staff for details of today's second soup )

**Creamy Chicken and Leek Puff Pastry Tart** topped with bacon crumbs

**Flank Steak Salad:** Thinly sliced flank steak served chilled on rocket, cherry tomato and spring onion salad with a horseradish dressing ( G.F. )

**Melon** with mango and chilli dressing ( **Vegan / G.F.** )

**Smoked Haddock "kedgeree" Risotto:** A smoked haddock and pea risotto lightly flavoured with curry spices ( G.F. )

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

**OR**

**Smiths' Mushroom Paté** with cranberry relish and toasted brioche ( **vegetarian** )

( please ask if you'd like toasted gluten free bread with your paté - the patés are G.F. )

**Beetroot Carpaccio:** Thinly sliced beetroot with garlic roasted walnuts and a thyme and maple dressing ( **Vegan / G.F.** )

**Battered Squid Rings** served with aioli mayonnaise

**Lancashire Cheese Patties** flavoured with spring onion, red pepper and garlic. Served on salad leaves with tomato balsamic relish ( **Vegetarian** )

### MAIN COURSES

**Roast Chicken Breast** with a haloumi cheese & basil stuffing, served with tomato sauce ( G.F. )

**Roasted Sweet Potato** stuffed with goats cheese, wilted spinach and caramelised onions. Served with a roast red pepper sauce and balsamic dressing ( G.F. )

**Fish & Chips:** Battered cod with Smiths' own-made chips, garden peas and tartare sauce ( potatoes and vegetables aren't served with our fish and chips )

**Lamb "Truffleburger":** A minced lamb burger with a stuffing of sun blush tomato feta, & mint. Served on spinach and red onion salad with red pepper dressing and sweet potato fries ( the lamburger is NOT served on a bun and is G.F. without the chips )

**Mushroom and Onion 'Pinwheel'** : Mushrooms and caramelised onion flavoured with herbs and garlic then rolled in puff pastry. Baked and served with spring onion and olive oil mashed potato with a vegan gravy ( **Vegan** )

**Beef, Mushroom and Green Pepper Casserole** ( G.F. )

**Salmon Fillet** with roasted Mediterranean vegetables and a basil pesto dressing

## PUDDINGS

### Mango Fool

A light, whipped dessert with mango and cream, topped with chopped pineapples in syrup and served with Smiths' apricot shortbread

**'Chocolate Crunch'** : A chilled chocolate slice, with walnuts, cranberry and white chocolate chunks. Served with vanilla ice cream

### Steamed Orange & Stem Ginger Sponge

served with cream and a hot orange and Grand Marnier sauce

### Smiths Eccles Cakes served warm with either:

Hot Custard OR Lancashire cheese and cream OR simply with cream

### Cheeses: Choose any Two

'Owd Timer' Lancs                      Wensleydale with Apricots  
Brie                      Garstang Blue                      Mature Cheddar

'Owd Timer' is an extra strong tasty Lancs

**Coffee and Cake'**: instead of a full pudding, a slice of our own made cake and a cup of regular size coffee - excluding liqueur coffees

**This month it's Lemon and Blackcurrant 'muffin' slice**

**WE ALSO HAVE A SELECTION OF ICE CREAMS, SORBETS AND VEGAN ICED DESSERTS**

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## PUDDING WINES

Casa Silva Late Harvest Semillon / Gewurztraminer Chile

125ml glass £5.95    37.5 cl bottle £15.95

Elegant and fresh. Intense aromas of honey & dried apricots

Barbadillo Pedro Ximenez Spain 125ml glass £4.95

'Christmas Pudding in a glass'. Powerful with luscious raisin & treacle aromas, prune & fig flavours and an intense, warm, roasted nut finish.

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## TEAS AND COFFEES

BLACK COFFEE , ESPRESSO, WHITE COFFEE £2.20

CAPPUCCINO, LATTE and MOCHACHINO : £2.50

Add Vanilla, Hazelnut, Gingerbread or Caramel Syrup for just 40p extra

LIQUEUR COFFEES £4.90

HOT CHOCOLATE £2.40

TEA Standard Earl Grey Green Tea £2.00

Mint Tea Fruit Tea £2.20