

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

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

THIS MENU RUNS UNTIL SUNDAY 3rd JUNE

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)

Lemon and Thyme Chicken: Chicken marinated in lemon & thyme, roasted, and served warm on spinach, mixed leaf and red onion salad with red pepper dressing (G.F.)

Smoked Trout, Potato and Beetroot Salad with horseradish dressing (G.F.)

Mushrooms Stuffed with Cheese and Garlic, baked and served with wilted spinach, tomato sauce and thinly sliced crispy potato fries (vegetarian and G.F. without potato fries)

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.)

Green Pea & Chickpea Falafel with vegan tzatziki flavoured with mint & cucumber (G.F./vegan)

Duck Salad: Finely sliced duck breast served chilled on rocket leaves with goats cheese, toasted flaked almonds and raspberry balsamic dressing (G.F.)

Melon dressed with ginger syrup (vegan / G.F.)

Black Pudding, Peas and Bacon topped with a poached egg and "H.P." hollandaise sauce

MAIN COURSES

Salmon Fillet served with charred sweet corn, cherry tomato and red onion salsa and balsamic glaze (G.F.)

Toulouse Sausage: A traditional French pork sausage flavoured with red wine and garlic. Served on mashed potato flavoured with roast garlic with red wine gravy and a sweet, sticky red onion marmalade (G.F.)

Beef "Stroganoff" Casserole: Beef slow cooked in a creamy mushroom, onion, red pepper and smoked paprika sauce (G.F.)

Mediterranean Vegetable Puff Pastry Tart with sun blush tomatoes , red onion, courgette and aubergine topped with goats' cheese and a pesto dressing (vegetarian)

Roast Chicken Breast stuffed with smoked cheese and ham, served on creamy leek sauce (G.F.)

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

Vegan Goan Curry: Roast sweet potato, green beans & baby corn in mild onion, tomato, red pepper & coconut milk curry. Served with coriander rice (vegan / G.F.)

PUDDINGS

Chocolate Espresso Cake: A dark rich chocolate cake served with vanilla ice cream and a pot of Tia Maria chocolate sauce

Coconut Panna Cotta served with tropical fruits in Thai syrup

Rhubarb and Custard Roulade: Roasted fresh rhubarb and whipped cream rolled in a light sponge and served with chilled vanilla custard

Smiths Eccles Cakes served warm with either:

Toffee ice cream and caramel sauce **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 Apple Crumble Sponge Cake

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

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.

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