Smith's
Bar & Grill

STARTERS

HOMEMADE SOUP OF THE DAY
(market price)
Fresh seasonal ingredients, served with bread. Ask your waiter for today's special

CHICKEN LIVER PARFAIT £6
Topped with macerated raisins & port jelly served with toasted brioche

BEEF CARPACCIO £6
Dijon mustard dressing and parsley cress

DUCK RILLETTES £6
Potted slow cooked sheared duck legs, served with toasted sourdough bread

MOZZARELLA £6.5
Sautéed aubergine, semi dried cherry tomatoes, drizzled with pesto

CALAMARI £6
Deep - fried Japanese tempura style squid with tartare sauce

SEA BASS CEVICHE £6.5
Dressed with lime juice, tomato juice, shallots, olive oil, coriander and sweet potato crisps

MAINS

VEGETARIAN DISH OF THE WEEK(V)
Ask your waiter for today's special

SMITH'S SAUSAGE AND MASH £10
Served with creamy mash and red wine onion jus

CHICKEN TIKKA MASALA £12
Basmati rice, roasted peppers, onions and Naan bread

GRILLED PORK BELLY £10
Finely slice White cabbage, lemon, parsley and grilled tomato

CLASSIC BURGER AND CHIPS £12
British beef patty, melted cheddar, sliced tomato, iceberg lettuce, pickled cucumber, red onion and smoked streaky bacon.

FISH AND CHIPS £12
Traditional beer battered haddock fillet, tartar sauce and chips

BUTTERFLY BABY CHICKEN £12
Marinated with thyme and garlic, served with roast potatoes and garlic butter

POACHED SMOKED HADDOCK £14
Crushed new potatoes, topped with a poached egg and a mustard & dill sauce

STEAK FRITES £15
Thinly beaten out skirt steak, béarnaise sauce and chips

SEA BASS £17
Rocket, cherry tomato salad and lemon dressing

LAMB CHOPS £17
Rosemary roast potatoes and red wine jus

SLOW COOKED BABY BACK RIBS £17
Marinated with smoked barbeque sauce, garnished with spring onions

TUNA STEAK £22
Grilled tuna and sautéed Bok Choy in a ginger and soy dressing

RIB EYE STEAK £25
Tender British beef served with chips and béarnaise sauce

SALADS

CAESAR SALAD £10
Romaine lettuce, croutons, Caesar dressing and shavings of parmesan cheese

THAI BEEF SALAD £15
Julienne vegetables, red chillies, coriander, mint, basil, peanuts and Thai dressing

ORANGE AND AVOCADO SALAD £10
Orange, fennel, avocado, rocket and pomegranate, with a zesty orange dressing

GREEK SALAD £10
Feta cheese, sliced peppers, olives, onions, tomatoes. Dressed with red wine vinegar, oregano and olive oil

TUNA NICOISE SALAD £15
Cherry tomatoes, potatoes, green beans, eggs, olives, shallots and lemon dressing

GREEN SALAD £10
Edamame beans, avocado, cucumbers, pea shots, rocket and lemon dressing

EXTRAS

GRILLED HALLOUMI £3

GRILLED CHICKEN £4

TIGER PRAWNS £5

SIDES

BUTTERED SPINACH

MIXED LEAF SALAD

TOMATO AND BASIL SALAD

ROCKET AND PARMESAN

GREEN BEANS

MASHED POTATO

CHIPS

All priced at £3

Allergen information available on request
All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill

Smith's
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CHAMPAGNE

	125ml	Bottle
CHAMPAGNE BERNARD REMY, BRUT CARTE BLANCHE	7.50	35
CHAMPAGNE BERNARD REMY, BRUT ROSÉ	8	50
POL ROGER, BRUT RÉSERVE NV		66
VEUVE CLICQUOT NV		70
LAURENT PERRIER CUVEE ROSE BRUT NV		97
DOM PERIGNON 2009		210

SPARKLING WINE

AMATA, PROSECCO DOC BRUT NV	6.50	30

WHITE WINE

	175ml	250ml	Bottle
CINTILA - PORTUGAL 2017	5	7	20
WILD GARDEN, CHENIN BLANC – SOUTH AFRICA 2017	5.50	7.50	22
CHÂTEAU DE CAMPUGET, LE CAMPUGET GRENACHE VIOGNIER – FRANCE 2017	6	8	25
BOUNDARY LINE, CHARDONNAY – AUSTRALIA 2016	6.50	8.50	26
IL CASONE, PINOT GRIGIO – ITALY 2017	7	9	28
FAULTLINE, SAUVIGNON BLANC – NEW ZEALAND 2017	8	12	30
TOURNÉE DU SUD , PICPOUL DE PINET – FRANCE 2017			31
CHÉREAU CARRÉ, MUSCADET DE SÈVRE ET MAINE – FRANCE 2016			29
KREUZNACHER RIESLING TROKEN, NAHE – GERMANY 2017			33
PAZO DO MAR, ALBARINO CORAL DO MAR – SPAIN 2017			35
SAN SILVESTRO, GAVI DI GAVI 'FOSSILI' – ITALY 2017			38
DOMAINE GÉRARD MILLET, SANCERRE – FRANCE 2017			45
DOPFF AU MOULIN, GEWURZTRAMINER RESERVE – FRANCE 2016			47
DOMAINE RENÉ MONNIER, BOURGOGNE CHARDONNAY – FRANCE 2015			52

ROSÉ WINE

CINTILA - PORTUGAL 2017	5	7	20
SUNSET POINT, ZINFANDEL BLUSH – ITALY 2017	6.50	8.50	26
CAMPUGET INVITATION' ROSÉ COSTIÈRES DE NÎMES – FRANCE 2017			29

RED WINE

CINTILA - PORTUGAL 2017	5	7	20
TERRE DU SOLEIL, MERLOT VIN DE PAYS D'OC – FRANCE 2017	5.50	7.50	22
BOVE, FEUDI D'ALBE' MONTEPULCIANO D'ABRUZZO – ITALY 2016	6	8	25
HUGONELL, JOVEN – SPAIN 2017	6.50	8.50	26
VIÑA EDMARA, PINOT NOIR – CHILE 2016	7	9	28
SIERRA LOS ANDES, MALBEC – ARGENTINA 2017	8	12	30
SAN MARZANO, PRIMITIVO 'IL PUMO' – ITALY 2016			29
BERTON VINEYARD, THE BLACK SHIRAZ – AUSTRAILA 2017			32
OAK RIDGE WINERY, MAGGIO OLD VINES ZINFANDEL – USA 2016			35
VIÑA PEREZ CRUZ, CABERNET SAUVIGNON RESERVA – CHILE 2015			38
SAINT CLAIR, TUATARA BAY PINOT NOIR – NEW ZEALAND 2016			43
CASTELLO VICCHIOMAGGIO, CHIANTI CLASSICO SAN JACOPO – ITALY 2016			48
CHÂTEAU SÉNÉJAC, HAUT MEDOC - FRANCE 2012			52
SAN SILVESTRO, BAROLO PATRES –FRANCE 2014			58

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