

PRE-STARTERS

Rollmop Herring, White Onion & Gherkin
7

Cornish Fish Croquettes
7

Spanish Gordal Olives
6

~ Today's Specials ~

Starters

Tempura Shetland Queen Scallops, Oriental Salad & Sticky Plum Dressing (G)
18

Lobster Bisque, Double Cream & Chives (G)
12

Large Chilled Wild Mediterranean Prawns with Spicy American Cocktail Sauce (G)
18

Irish Jellied Eels with Shallot Vinegar & Lemon
15

Main

Traditional Sunday Roast

Dry Aged Sirloin of Black Angus Beef
35

English Rump of Lamb
33

Free Range Chicken Breast, Sage, Onion & Pork Sausage Meat Stuffing (G)
29

Gloucester Old Spot Pork Loin and Shoulder with Sage & Onion Stuffing, Caramelised Apple
Sauce & Crackling
33

*All roasts are served with beef dripping roasted Maris Piper potatoes,
seasonal vegetables, Yorkshire pudding (G) and red wine gravy (G)*

Teriyaki Glazed Salmon Fillet, Stir Fried Vegetables, Honey, Plum & Soy Dressing (G)
32

Roasted Red Cornish Gurnard Fillets with Tiger Prawns,
Garlic & Herb Butter, Roasted Cherry Tomatoes
36

STARTERS

COLD

Six Carlingford Rock Oysters with Red Wine Shallot Vinaigrette <i>Consuming raw oysters or shellfish may increase your risk of foodborne illness especially if you are drinking alcohol or have certain medical conditions</i>	24
Smith's Classic Prawn Cocktail (G)	15
Carpaccio of Peppered Rare Beef Fillet, Baby Leaves, Parmesan Shavings, Winter Black Truffle Oil, Cornichons, Red Onion & Capers (G)	19
Grade#1 Yellow Fin Tuna & Loch Duart Salmon Sashimi, Pickled Ginger, Daikon, Sesame Dressed Wakame, Soy & Wasabi	22.5
Tian of Cornish Crab, Atlantic Prawns & Avocado (G)	18.5
Whole Dressed Cornish Crab, Shallot Vinaigrette, Crème Fraiche (G)	22.5
Sweet Cured Arctic Herring Fillets, Chive Potato Salad & English Watercress	14.5
John Ross Oak Smoked Salmon with Pickled Cucumber, Red Onion, Baby Capers, Tangerine Dressing	17
Yellow Fin Tuna Tataki, Avocado Purée, Crispy Shallots, Soy & Yuzu Dressing (G)	19.5
Wild Sea Bass Ceviche, Lime Dressing, Jalapeños, Crispy Shallots & Coriander Oil	17.5

HOT

Crispy Battered Jumbo Scottish Scampi with Smith's Tartare Sauce (G)	20
Smith's Fish & Shellfish Soup, Salsa Verde	14
Pan-Fried Tiger Prawns, Garlic, Tomato & Chilli Sauce	19
New Season's English Hot Buttered Jumbo Asparagus, Poached Hen's Egg & Hollandaise Sauce	16
Lightly Floured Cornish Calamari & Garlic Mayonnaise (G)	16.5
Duo of Soft-Shell Crab & Tiger Prawns Tempura Oriental Salad & Sticky Plum Dressing (G)	22
Grilled Shetland Scallops, Ginger, Chilli & Spring Onion, Soy & Wasabi Dressing (G)	22
Shetland Mussels Mariniere, Garlic, Shallots, Chablis & Double Cream	18
Miso Glazed Black Cod, Beetroot, Sea Samphire, Yuzu, Sesame & Red Chilli Dressing	24
Warm Goats' Cheese Bon-Bons, English Beetroot, Granny Smiths' Apple, Celeriac, Manuka Honey & Balsamic Dressing (G)	13.5

MAINS

SMITH'S SPECIALITIES

Grilled Cornish Hake Fillet 'Arnold Bennett', Gratinated with Smoked Haddock & Parmesan Cream Sauce	32
Baked Norwegian Halibut Fillet, Tartare & Parmesan Crust, Chablis Cream Sauce (G)	47
Grilled Cornish Monkfish & Tiger Prawns, Coconut Curry Masala Sauce with Basmati Rice (N)	44

FISH

Your fish can be prepared either plain grilled, meunière, (lightly floured & shallow fried in butter) with seafood butter or brown butter & capers or fried in batter (G) (N)
(Please note we fry in groundnut oil)

Fillet of Atlantic Cod	29
Cornish Monkfish Fillet	42
Wild Norwegian Halibut	45
Line Caught Guernsey Skate	35
Wild Seabass Fillet	40
Brixham Dover Sole (550g uncooked weight, served on or off the bone)	58
Grilled Fillet of Scotch Salmon with Hollandaise Sauce	32

LOBSTER, CRUSTACEAN & MOLLUSCS

Whole Hot Buttered Native Lobster, Garlic & Herbs (700g / 1½lb uncooked weight)	58
Whole Jumbo Tiger Prawns (Cooked in Tomato, Chilli, Garlic & White Wine Sauce)	46
Roasted Shellfish (Half Native Lobster, Whole Wild Jumbo Tiger Prawn, Scottish King Scallops, Cherry Tomatoes & Garlic Butter)	62
Whole Native Lobster Thermidor (700g / 1½lb uncooked weight) (G)	58
Shetland King Scallops Meunière (G)	46

ROASTED AND GRILLED MEATS

Roast Breast of Suffolk Chicken, Pancetta, Petit Pois, Baby Gem & Tarragon Cream	29
Roasted English Lamb Rump, Chargrilled Mediterranean Vegetables, Rosemary & Red Wine Jus	35
Sirloin of Scotch Prime Beef, 28 Day Matured (280g / 10oz approx. uncooked weight)	40
Fillet of Scotch Prime Beef, 28 Day Matured (225g / 8oz approx. uncooked weight)	48
Dry Aged Scotch T Bone, 28 Day Matured (800g/28oz approx. uncooked weight)	58
Surf & Turf - Jumbo Tiger Prawn, Garlic Butter, Sirloin of Scotch Prime Beef (280g / 10oz approx. uncooked weight)	59

All steaks are chargrilled & garnished with grilled tomato, field mushroom & watercress with a choice of red wine jus, Béarnaise or peppercorn sauce (G)

VEGETARIAN

Tomato & Mascarpone Ravioli with Cherry Tomato, Black Olives, Capers, Roasted Pepper, Extra Virgin Oil Dressing, Parmesan and Wild Rocket (G)	26
Tempura Cauliflower Florets, Curried Lentils, Herb Salsa & Baby Coriander (G)	26
Roasted Butternut Squash and Paneer Coconut Curry with Basmati Rice	26

VEGETABLES & SALADS

Steamed Baby Potatoes with Herb Butter	6
Creamed Potatoes	6
Smith's Chips	6
Dauphinoise Potatoes	8
-	
Seasonal Vegetables of the Day	6.5
Cauliflower Cheese (G)	8
Buttered Mushy Peas	5.5
Creamed New Season's Leeks	7
Buttered English Spinach	7
House Mixed Salad	7
Vine Tomato & Red Onion Salad	7

DESSERTS

Sticky Toffee & Date Pudding with Toffee Sauce & Vanilla Ice Cream (G)	12
Dutch Strawberries & Crème Pâtissier Tart with Vanilla Ice Cream (G)	12
Fresh Raspberry & Sherry Trifle (N) (G)	12
Caramelised Apple Tart Tatin with Vanilla Ice Cream (G) <i>(20 minutes cooking time)</i>	15
Melting Chocolate Cake, Vanilla Ice Cream Caramelised Pistachios, Dark Chocolate Sauce (N) (G)	12
Banoffee Cheesecake with Honeycomb Ice Cream (G)	12
Rum Baba, Costa Rican Honey Glow Pineapple, Rum & Raisin Ice Cream (G)	12
Steamed Coconut and Raspberry Jam Sponge Pudding with Vanilla Custard (G)	11
Cardamom Creme Brûlée, White Chocolate & Pistachio Shortbread (N) (G)	11
Selection of Ice Cream & Sorbets, Brandy Snap Basket (G)	11
Selection of Cheeses served with Celery, Biscuits & Chutney (G) (N)	22
(Clara Goat's, Harrogate Blue, Waterloo Brie, Wooky Hole Cheddar, Pont L'Eveque)	

For our guests with dietary requirements or food allergies please ask your server who will advise of the ingredients used within this menu. Some dishes may contain or have traces of nuts, or may have been made alongside other products containing nuts

(G) - CONTAINS GLUTEN, (N) - CONTAINS NUTS

An optional 12.5% service charge will be added to your bill. All prices include VAT at the current rate