

## **PRE-STARTERS**

Rollmop Herring, White Onion & Gherkin  
7

Cornish Fish Croquettes  
7

Spanish Gordal Olives  
6

## **~ Today's Specials ~**

### **Starters**

Glazed Confit Tamworth Pork Belly with Shetland Scallops, Caramelised Apple Sauce, & Crackling (G)  
18

Steamed Venus Clams with Chablis, Garlic & Shallot  
18

Irish Jellied Eels with Shallot Vinegar & Lemon  
15

### **Main**

Grilled Wild Sea Bass Fillet, Ginger, Red Chilli & Spring Onion,  
Soy & Wasabi Dressing (G)  
40

Pan Fried Cornish Monkfish Wrapped in Smoked Pancetta,  
Garlic, Tomato & Chilli Sauce  
42

Guernsey Skate Meunière, Sauteed Samphire, Brown Shrimps,  
Lemon Beurre Blanc (G)  
35

## 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
Wild Sea Bass Ceviche, Lime Dressing, Jalapeños, Crispy Shallots & Coriander Oil (G)	17.5
Yellow Fin Tuna Tataki, Avocado Purée, Crispy Shallots, Soy & Yuzu Dressing (G)	19.5

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

### 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	28
Cornish Monkfish Fillet	42
Wild Norwegian Halibut	45
Brixham Dover Sole	58
Cornish Plaice Fillet	27
Wild Sea Bass Fillet	40
Line Caught Guernsey Skate	35
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
Scotch Côte de Boeuf, (Ribeye on the bone) 28 Day Matured (450g uncooked weight)	50
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
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Seasonal Vegetables of the Day	6.5
Cauliflower Cheese (G)	8
Buttered English Spinach	7
Buttered Mushy Peas	5.5
Creamed New Season's Leeks	7
House Mixed Salad	7
Vine Tomato & Red Onion Salad	7
Buttered New Season's English Asparagus	10

## DESSERTS

Glazed Passion Fruit Tart with Blackcurrant Sorbet (G)	11
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