PRE-STARTERS

Chilli Marinated Boquerones
Rollmop Herring, White Onion & Gherkin
Cornish Fish Croquettes (G)
Spanish Gordal Olives
7 each

~ Today's Specials ~

Starters

Thai Crab Croquettes, Red Coconut Curry Sauce (G)
17

Marinated Squid Salad, Shredded Carrot, Peppers & Red Onion,
Lime, Sweet Chilli and Coriander Dressing
16

Shetland Scallop Tempura, Asian Salad, Sticky Plum, Soy & Honey Dressing (G)
20

Lobster Bisque with Cognac & Double Cream (G)
18

Grilled Whole Butterflied Wild Tiger Prawns in their shells with Garlic Butter
22

Main

Roasted Cornish Monkfish Wrapped in Smoked Pancetta with Provençale Sauce,
Salsa Verde and Crispy Basil(G)
42

Grilled Cornish Red Gurnard Fillet & Tiger Prawns, Garlic Butter and Baby Plum Tomatoes
34

Cornish Lemon Sole Fillets and Shetland Scallops Meunière,
Lemon Beurre Blanc (G)
44

Rotisserie Style Whole Spatchcock Corn Fed Baby Chicken
30

STARTERS

COLD

Six Carlingford Oysters with Red Wine Shallot Vinaigrette *Consuming raw oysters or shellfish may increase your risk of foodborne illness* *Especially if you are drinking alcohol or have certain medical conditions*	24
Smith's Classic Prawn Cocktail (G)	15
Seared Dry Aged Beef Fillet Tataki, Soy & Wasabi Dressing, Avocado Purée, Pickled Shallot, Red Chilli and Baby Coriander (G)	21
Grade#1 Yellow Fin Tuna & Loch Duart Salmon Sashimi, Pickled Ginger, Wakame Salad, Daikon, Soy & Wasabi	22.5
Honey and Thyme Roasted Beetroot, Organic Feta Cheese, & Bulgar Wheat Salad, Dill and Lemon Dressing (G)	13.5
Cured & Seared Yellow Fin Tuna, Fragrant Thai Red Chilli & Lime Leaf Dressing, Crispy Shallots, Sesame Seeds, Baby Coriander	19.5
Tian of Cornish Crab, Atlantic Prawns & Avocado (G)	18.5
Whole Dressed Cornish Crab, Shallot Vinaigrette, Crème Fraiche (G)	22
Sweet Cured Arctic Herring Fillets, Chive Potato Salad & English Watercress	14.5
Wild Seabass Ceviche, Lime Dressing, Jalapeños, Crispy Shallots & Coriander Oil (G)	17.5
John Ross Oak Smoked Salmon with Pickled Cucumber, Red Onion, Baby Capers, Tangerine Dressing	17

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, White Wine, Tomato & Chilli Sauce, Crispy Basil	19
Panko Breaded Cornish Calamari & Garlic Mayonnaise (G)	16.5
Hot Buttered Asparagus, Poached Hen's Egg & Hollandaise Sauce	16
Shetland Mussels Mariniere, Shallot, Chablis, Garlic & Double Cream	18.5
Duo of Soft-Shell Crab & Tiger Prawns Tempura, Oriental Salad & Sticky Plum Dressing (G)	22
Grilled Shetland Scallops, Celeriac Purée and Ibérico Chorizo	22
Miso Glazed Black Cod, Beetroot, Sea Samphire, Yuzu, Sesame & Red Chilli Dressing	24

MAINS

SMITH'S SPECIALITIES

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

Fillet of Atlantic Cod	32
Line Caught Guernsey Skate	35
Cornish Monkfish Fillet	42
Fillet of Norwegian Halibut	45
Cornish Plaice Fillet	27
Wild Sea Bass Fillet	40
Brixham Dover Sole (550g uncooked weight, served on or off the bone)	62
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 and Tarragon Cream	30
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
Cote De Boeuf of Scotch Prime Beef, 28 Day Matured (550g / 20oz approx. uncooked weight)	52
Surf & Turf – Jumbo Tiger Prawn, Garlic Butter, Sirloin of Scotch Prime Beef (280g/10oz uncooked weight)	59

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

VEGETARIAN

Tomato & Mozzarella Ravioli with Cherry Tomato, Black Olives, Capers, Roasted Red Pepper, Extra Virgin Olive Oil Dressing 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 (N)	26

VEGETABLES & SALAD

Steamed Baby Potatoes with Herb Butter	6
Smith's Chips	6
Creamed Potatoes	6
Dauphinoise Potatoes	8
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Seasonal Vegetables of the Day	6.5
Roasted Root Vegetables with Wildflower Honey	8
Buttered English Spinach	8
Cauliflower Cheese (G)	8
Buttered Mushy Peas	6.5
Buttered Asparagus	10
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House Mixed Salad	7
Vine Tomato & Red Onion Salad	9

DESSERTS

Glazed Sicilian Lemon Tart with Blood Orange Sorbet (G)	12
Fresh Raspberry & Sherry Trifle (N) (G)	12
Coconut Cheesecake with Mango, Pineapple, Passion Fruit & Malibu Compote & Coconut Ice Cream (G)	12
Caramelised Apple Tart Tatin with Vanilla Ice Cream (G) (15 minutes cooking time)	12
Black Forest Melting Chocolate Cake, Griottine Cherries, Belgian Chocolate Sauce & Vanilla Ice Cream (G)	12
Steamed Bramley Apple & Blackberry Sponge Pudding with Vanilla Custard (G)	12
Havana Club Rum Baba, Costa Rican Honey Glow Pineapple, Rum & Raisin Ice Cream (G)	12
Madagascan Vanilla Creme Brûlée, Shortbread Biscuit (G)	12
Selection of Ice Cream & Sorbets, Brandy Snap Basket (G)	12
Selection of Cheeses served with Celery, Biscuits & Chutney (G) (N) (Clara Goat's, Harrogate Blue, Waterloo Brie, Wooky Hole Cheddar, Langres)	22

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