

# Smith's

Famous for Fish

Established 1958

## Today's Specials

### Starters

Korean Chilli Mackerel Fillet, Kimchi, Pickled Ginger, Red Chilli & Sesame Oil Dressing  
£12

Serrano Ham, Wild Rocket, Parmesan Shavings, Sun Dried Tomatoes,  
Salsa Verde, Balsamic Onions  
£15

Crispy Battered Scottish Scampi with Smith's Tartare Sauce (G)  
£18

Buffalo Mozzarella, Beef Tomatoes, Fresh Basil, Salsa Verde, Balsamic Glaze  
£12

Beetroot Cured Loch Duart Salmon with Crème Fraiche,  
Wholegrain Mustard & Manuka Honey Dressing  
£14

### Mains

Whole Lemon Sole Meuniere, Lemon Beurre Blanc (G)  
(served on the bone)  
£40

Roasted Cornish Red Gurnard & Tiger Prawns,  
Cherry Tomatoes & Garlic and Herb Butter  
£30

Grilled Cornish Monkfish & Tiger Prawns in  
Coconut Curry Masala Sauce with Basmati Rice (N)  
£42

Roasted Atlantic Cod Fillet, Green Herb & Pea Velouté, Smoked Chorizo  
£30

## PRE-STARTERS

Rollmop Herring, White Onion & Gherkin 6.5  
Giant Spanish Gordal Green Olives 5.5

## STARTERS

### COLD

Six Carlingford Irish Rock Oysters, Shallot Vinaigrette	22
Smith's Classic Prawn Cocktail (G)	13
Whole Dressed Cornish Crab, Shallot Vinaigrette, Crème Fraiche (G)	19.5
Tian of Cornish Crab, Atlantic Prawns & Avocado (G)	17.5
John Ross Scottish Oak Smoked Salmon, Spring Onion, Baby Capers & Pickled Cucumber	16.5
Grade #1 Yellow Fin Tuna & Loch Duart Salmon Sashimi, Daikon, Soy & Wasabi	19.5
Sweet Cured Arctic Herring Fillets, Chive Potato Salad & English Watercress	13
Octopus Carpaccio, Red Onion, Baby Capers, Red Chilli, Lemon Dressing	18.5
Yellow Fin Tuna Tataki, Avocado Puree, Crispy Shallots, Red Chilli, Soy & Yuzu Dressing (G)	19.5

### HOT

Smith's Fish & Shellfish Soup, Salsa Verde	12
Pan-Fried Tiger Prawns, Garlic, Tomato & Chilli Sauce	17.5
Hot Buttered Asparagus, Poached Hen's Egg & Hollandaise Sauce	15.5
Crispy Panko Crumbed Cornish Calamari & Garlic Mayonnaise (G)	15
Shetland Mussels Mariniere, Chablis & Double Cream	15
Duo of Soft-Shell Crab & Tiger Prawns Tempura, Oriental Salad & Sticky Plum Dressing (G)	19.5
Grilled Shetland Scallops, Ginger, Chilli & Spring Onion, Soy & Wasabi Dressing (G)	20.5
Miso Glazed Black Cod, Beetroot, Sea Samphire, Yuzu, Sesame & Red Chilli Dressing	22
Warm Goats' Cheese Bon-Bons, English Beetroot, Granny Smiths' Apple, Celeriac, Manuka Honey & Balsamic Dressing (G)	13.5

## **MAINS**

### **SMITH'S SPECIALITIES**

Baked Norwegian Halibut, Tartare & Parmesan Crust,  
Chablis Cream Sauce (G) 45

Cornish Hake Fillet 'Arnold Bennett' Gratinated in Smoked Haddock &  
Parmesan Cream Sauce 29

### **FISH**

Your fish can be prepared either plain grilled, meuniere, (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 27  
Cornish Monkfish Fillet 42  
Guernsey Skate 33  
Cornish Plaice Fillet 25  
Grilled Fillet of Scotch Salmon, Hollandaise Sauce 30  
Shetland King Scallops Meunière 42  
Wild Fillet of Sea Bass 38  
Fillet of Norwegian Halibut 43  
Large Brixham Dover Sole 58  
(700g/24oz uncooked weight, served on or off the bone)

### **LOBSTER & CRUSTACEAN**

Whole Hot Buttered Native Lobster, Garlic & Herbs (700g/24 oz uncooked) 58

Roasted Shellfish 58  
(½ Native Lobster, Whole Jumbo Tiger Prawn, Scottish Scallops,  
Cherry Tomatoes & Garlic Butter)

Whole Native Lobster Thermidor (700g/24 oz uncooked) (G) 58

Pan Fried Whole Giant Wild Tiger Prawns (in the shell)  
Cooked in Garlic, Chilli, White Wine & Tomato Sauce 46

### **VEGETARIAN**

Truffled Portobello, Shitake, Chestnut & Oyster Mushroom Ragout  
in Butter Puff Pastry (G) 24.5

Tempura Cauliflower Florets, Curried Lentils, Herb Salsa  
& Baby Coriander (G) 24.5

## **ROASTED AND GRILLED MEATS**

Sirloin of Scotch Prime Beef, 28 Day Matured (280g/10oz uncooked weight)	36
Fillet of Scotch Prime Beef, 28 Day Matured (225g/8oz uncooked weight)	43
Côte de Boeuf, 28 Day Matured (450g/16oz uncooked weight)	45
Surf & Turf – Jumbo Tiger Prawns, Garlic Butter, Sirloin of Scotch Prime Beef (280g/10oz uncooked weight)	57

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

Roast Breast of Suffolk Chicken, Pancetta, Petit Pois, Baby Gem & Tarragon Cream	27
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## **VEGETABLES & SALADS**

Steamed Baby Potatoes with Herb Butter  
Creamed Potatoes  
Smith's Chips  
Dauphinoise Potatoes

Seasonal Vegetables of the Day  
Buttered Spinach

Cauliflower Cheese (G)  
Buttered Mushy Peas  
Creamed New Season's Leeks

House Mixed Salad  
Vine Tomato & Red Onion Salad

5.5

Buttered Asparagus

## DESSERTS

Melting Chocolate Cake, Vanilla Ice Cream, Caramelised Pistachios,  
Dark Chocolate Sauce (N) (G)

Rum Baba, Costa Rica Gold Pineapple, Rum & Raisin Ice Cream (G)

Steamed Treacle Sponge Pudding with Vanilla Custard (G)

Caramelised Apple Tatin with Vanilla Ice Cream (G)  
*(15 minutes cooking time)*

Amaretto & Griottine Cherry Cheesecake, Cherry Ripple Ice Cream  
Almond Crunch (N) (G)

Irish Cream Brûlée & Shortbread Biscuit (G)

Selection of Ice Cream & Sorbets, Brandy Snap Basket (G)

£10.5

Selection of Cheeses served with Celery, Biscuits & Chutney (G) (N) 19.5

(Trufflin Goat's, Yorkshire Blue, Waterloo Brie, Wooky Hole Cheddar, Epoisses)

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