

Smith's

Famous for Fish

Established 1958

Today's Specials

Starters

Korean Marinated Chilli Mackerel, Fennel Kimchi,
Sesame & Citrus Dressing
£14

Steamed Venus Clams with Chablis, Garlic & Shallots
£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,
Creme Fraiche, Wholegrain Mustard & Manuka Honey Dressing
£14

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

Mains

Roasted Red Gurnard Fillet, Tiger Prawns, Cherry Tomatoes & Garlic Butter
£30

Teriyaki Glazed Cod Fillet, Stir-Fried Vegetables,
Sticky Plum, Soy & Sesame Dressing (G)
£29

Grilled Gurnsey Skate with Spiced Crab Butter and Baby Coriander (G)
£33

Cornish Lemon Sole Fillets & Shetland Scallops Meuniere with
Samphire & Lemon Beurre Blanc (G)
£42

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

PRE-STARTERS

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

STARTERS

COLD

Six Carlingford Oysters, Red Wine 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
New Seasons English Asparagus, Poached Hen's Egg & Hollandaise Sauce	15.5
Steamed Shetland Mussels Mariniere, Garlic, Chablis & Double Cream	15
Crispy Panko Crumbed Cornish Calamari & Garlic Mayonnaise (G)	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
Wild Sea Bass Fillet 38
Cornish Plaice Fillet 27
Line Caught Guernsey Skate 33
Grilled Fillet of Scotch Salmon, Hollandaise Sauce 30
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 Wild 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)	
Roasted English Lamb Rump, Chargrilled Mediterranean Vegetables, Rosemary & Red Wine Jus	31
Roast Breast of Suffolk Chicken, Pancetta, Petit Pois, Baby Gem & Tarragon Cream	27

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 New Season's English Asparagus

DESSERTS

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

Coconut Cheesecake with Mango, Passion Fruit & Pineapple Compote &
Coconut Ice Cream (N) (G)

Steamed Raspberry Jam Sponge Pudding with Vanilla Custard (G)

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

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

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