

## **PRE-STARTERS**

Cornish Cod Croquettes with Sweet Chilli Sauce (G)  
6.5

Rollmop Herring, White Onion & Gherkin  
6.5

Spanish Gordal Green Olives with Jalapeño  
5.5

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

### **Starters**

Grilled Cornish Sardines, Garlic & Red Chilli Butter (G)  
13

Best Irish Jellied Eels with Shallot Vinegar & Lemon  
12

½ Pint of Atlantic Shell on Prawns with Marie Rose Sauce (G)  
12

Scottish Venus Clams cooked in Coconut, Red Chilli & Lime Leaf Broth with Shallots & Fresh Coriander  
16.5

### **Mains**

Pan Fried Guernsey Skate with  
Morecambe Bay Brown Shrimps, Sautéed Samphire & Beurre Blanc (G)  
33

Pan Fried Cornish Lemon Sole Fillets with Lobster & Brandy Sauce (G)  
40

Smoked Pancetta Wrapped Cornish Monkfish in a Tomato, Garlic  
& Chilli Sauce with Salsa Verde & Crispy Basil  
42

## 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>	22
Smith's Classic Prawn Cocktail (G)	13
Carpaccio of Peppered Rare Beef Fillet, Baby Leaves, Parmesan Shavings, Winter Black Truffle Oil, Cornichons, Red Onion & Capers (G)	18
Assiette of Smoked & Cured Fish with Horseradish Cream (Oak Smoked Mackerel, Rollmop Herring, Scottish Smoked Salmon, Sweet Cured Herring)	16
Whole Dressed Cornish Crab, Shallot Vinaigrette, Crème Fraiche (G)	19.5
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)	17.5
Sweet Cured Arctic Herring Fillets, Chive Potato Salad & English Watercress	13.5
John Ross Oak Smoked Salmon with Pickled Cucumber, Red Onion, Baby Capers, Tangerine Dressing	16.5
Wild Sea Bass Ceviche, Lime Dressing, Jalapeños, Crispy Shallots & Coriander Oil	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)	18.5
Smith's Fish & Shellfish Soup, Salsa Verde	12
Pan-Fried Tiger Prawns, Garlic, Tomato & Chilli Sauce	17.5
New Season's English Asparagus, Poached Hen's Egg & Hollandaise Sauce	15.5
Shetland Mussels Mariniere, Chablis, Garlic, Shallot & Double Cream	16.5
Panko Crumbed Cornish Calamari & Garlic Mayonnaise (G)	15.5
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
Grilled Cornish Hake Fillet 'Arnold Bennett', Gratinated with Smoked Haddock & Parmesan Cream Sauce	29
Grilled Cornish Monkfish & Tiger Prawns, Coconut Curry Masala Sauce with Basmati Rice	42

### 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	27
Cornish Monkfish Fillet	42
Wild Cornish Sea Bass Fillet	38
Fillet of Cornish Plaice	25
Line Caught Guernsey Skate	33
Fillet of Norwegian Halibut	43
Large Brixham Dover Sole (700g uncooked weight, served on or off the bone)	58
Grilled Fillet of Scotch Salmon with Hollandaise Sauce	30

## **LOBSTER, CRUSTACEAN & MOLLUSCS**

Whole Hot Buttered Native Lobster, Garlic & Herbs (700g uncooked weight)	58
Whole Jumbo Tiger Prawns (Cooked in Tomato, Chilli, Garlic & White Wine Sauce)	46
Roasted Shellfish (½ Native Lobster, Whole Wild Jumbo Tiger Prawns, Scottish King Scallops, Cherry Tomatoes & Garlic Butter)	58
Whole Native Lobster Thermidor (700g uncooked weight) (G)	58
Shetland King Scallops Meunière (G)	42

## **ROASTED AND GRILLED MEATS**

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
Sirloin of Scotch Prime Beef, 28 Day Matured (280g uncooked weight)	36
Fillet of Scotch Prime Beef, 28 Day Matured (225g uncooked weight)	43
Surf & Turf - Jumbo Tiger Prawns, Garlic Butter, Sirloin of Scotch Prime Beef (280g 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)

## **VEGETARIAN**

Potato Gnocchi & Wild Mushroom Gratin with Ricotta and Parmesan (G)	24.5
Tempura Cauliflower Florets, Curried Lentils, Herb Salsa & Baby Coriander (G)	24.5
Roasted Butternut Squash and Paneer Coconut Curry with Basmati Rice	24.5

## **VEGETABLES & SALADS**

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

Seasonal Vegetables of the Day

Buttered English 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 English Asparagus

## DESSERTS

English Strawberry & Crème Pâtissier Tart with Clotted Cream Ice Cream  
(G)

Fresh Raspberry & Sherry Trifle (N) (G)

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

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

Banoffee Cheesecake with Honeycomb Ice Cream (G)

Rum Baba, Costa Rican Honey Glow Pineapple, Rum & Raisin Ice Cream (G)

Steamed Coconut and Raspberry Jam Sponge Pudding with Vanilla Custard (G)

Kahlua Mocha Creme 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

(Clara Goat's, Harrogate 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