

**Smith's** est. 1958  
**Famous for Fish**

## **Set Menu**

Lunch Monday - Friday  
Three Courses 42  
Two Courses 37

Dinner Monday - Thursday  
Three Courses 47  
Two Courses 42

### **STARTERS**

**Minestrone, Parmesan & Salsa Verde**

**Atlantic Prawn Cocktail & Marie Rose Dressing (G)**

**Tiger Prawn Tempura, Asian Salad, Honey & Soy Dressing (G)**

**Smoked and Poached Salmon Pate, Cucumber Relish & Sourdough Crostini (G)**

**Serrano Ham, Spanish Olives, Balsamic Onions, Wild Rocket, Parmesan Shavings & Salsa Verde**

**Cod Brandade Croquettes, Chablis, Gherkin, Caper & Shallot Cream Sauce (G)**

**Beef Tomato & Buffalo Mozzarella Salad, Salsa Verde, Balsamic Glaze, Fresh Basil & Extra Virgin Oil**

### **MAINS**

**Smith's Fillet of Atlantic Cod in Batter (G) (N)**

**Grilled Guernsey Skate with Brown Butter & Capers**

**Grilled Cornish Sea Bass Fillets, Ginger, Chilli, Spring Onion, Soy & Wasabi Dressing (G)**

**Teriyaki Glazed Salmon Fillet, Stir Fried Vegetables, Sticky Plum, Soy & Sesame Dressing (G)**

**Herb Crusted Peterhead Haddock Fillet with Chablis Cream Sauce (G)**

**Chargrilled Prime 10oz Scottish Sirloin Steak & Peppercorn Sauce (£4 supplement) (G)**

**Grilled Calves Liver, Sage & Onion Stuffing, Smoked Streaky Bacon, Red Wine Jus (G)**

**Tempura Cauliflower Florets, Curried Puy Lentils, Herb Salsa & Baby Coriander Cress (G) (V)**

**Served with a choice of seasonal vegetables,  
Smith's chips, baby buttered herb potatoes, steamed rice or mixed salad**

## **DESSERTS**

**Melting chocolate cake with vanilla ice cream and caramelised pistachios (G) (N)**

**Glazed Sicilian lemon tart with raspberry sorbet (G)**

**Spiced Bramley apple crumble, hot vanilla custard (G)**

**Irish cream brûlée with shortbread biscuit (G)**

**Steamed raspberry jam sponge pudding & vanilla custard (G)**

**Cheese selection, grapes, chutney, celery & biscuits (G) (N)**

**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. (S) - CONTAINS SHELLFISH**

**An optional 12.5% service charge will be added to your bill. All prices include VAT at the current rate**