

# Smith's

## FESTIVE LUNCH

2 COURSES 34

3 COURSES 40

Tuesday – Friday (Throughout December)

## FESTIVE DINNER

2 COURSES 37

3 COURSES 44

Tuesday – Thursday (Throughout December)

## STARTERS

(GF) (v) Spiced Parsnip Soup

Smoked Duck Breast, Pickled Vegetables, Honey, Orange, Cracked Black Pepper Dressing

(GF) John Ross Oak Smoked Salmon and Cold Water Prawn Salad  
with Prosecco & Dill Dressing

Smith's Classic Prawn Cocktail

Deep Fried King Prawns & Calamari in Panko Breadcrumbs with Crispy Seaweed  
& Sweet Chili Dipping Sauce

(GF) (v) Whipped English Goats Cheese, Crushed Walnuts, Fig Salad

(GF) Steamed Shetland Mussels in a Chablis, Garlic and Shallot Sauce

## MAINS

Pan Fried Dutch Calves Liver, Crisp Pancetta,  
Chestnut Mushroom, Onion & Merlot Jus

Smith's Battered Cod Fillet with Mushy Peas (*Gluten Free Batter Available*)

(GF) Pan Fried Seabass Fillet with Chargrilled Butternut Squash, Garlic & Sage Butter

Baked Cod, Smoked Haddock & Spinach Florentine with Parmesan & Parsley Crumb

Grilled Line Caught Guernsey Skate with Fresh Mixed Herb & Garlic Butter  
(*or Plain Grilled, in Batter or Meuniere*)

(v) Winter Vegetable and Cheddar Tart with Baby Tomato & Balsamic Relish

## CHOICE OF ONE SET SIDE

Chunky Chips | Creamed Potatoes | New Potatoes | Seasonal Vegetables | Mixed Salad | Mushy Peas

## ADDITIONAL SIDES

Truffle Lobster Mac'n Cheese 20 | Dauphinoise Potatoes (GF) 6.5 | Sauteed Brussels with Pancetta (GF) 6 |  
Greek Salad (GF) 6 | Tomato, Rocket & Parmesan Salad (GF)

Price includes VAT; For our guests with dietary requirements or food allergies please ask your server who will advise on the ingredients used within this menu. **Vegan & Vegetarian Menu available on request**



# Smith's

