

# Smith's

Famous for Fish

## FESTIVE LUNCH 2 COURSES 37 | 3 COURSES 42

Tuesday – Friday (Throughout December)

Includes our famous bread roll & house-churned butter on arrival. Our festive menu includes a set side of your choice. Vegan & Vegetarian Menu also available on request.

### PRE STARTERS

Maple & Wholegrain Mustard Glazed Pigs in Blankets (G)

6

### FIRST COURSE

Spiced Butternut Squash Soup (Vegan)

Chicken Liver & Port Pâte, Plum & Ginger Chutney, Toasted Baguette (G)

Scottish Oak Smoked Salmon and Cold Water Prawn Salad  
with Prosecco & Dill Dressing

Smith's Classic Prawn Cocktail

Deep Fried King Prawns in Panko Breadcrumbs with Crispy Seaweed  
& Sweet Chili Dipping Sauce (G)

Whipped English Goats Cheese, Crushed Walnuts, Fig Salad (N)

Steamed Shetland Mussels in a Chablis, Garlic & Shallot Sauce

### MAIN COURSE

Traditional Local Free-Range Turkey with Chestnut, Pork, Sage & Onion  
Stuffing, Pig in Blanket, Beef Dripping Roast Potatoes, Seasonal Vegetables, Gravy (G) (N)

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

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

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

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

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

### CHOICE OF ONE SET SIDE

Chunky Chips \* Skinny Fries \* Creamed Potatoes \* New Potatoes  
Seasonal Vegetables \* Mixed Salad

Truffle Mac'n Cheese 12.5 (G) \* Dauphinoise Potatoes 6 \* Sautéed Brussels with Pancetta 7  
Goats Cheese, Roast Beetroot, Walnut Salad, Apple Cider Vinaigrette \* Tomato, Rocket & Parmesan Salad 6  
Additional Bread Roll 1.5

### 'Choice of Desserts from our A la Carte Menu'

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

## FESTIVE EVENING 2 COURSES 42 | 3 COURSES 47

Tuesday – Thursday (Throughout December)

### PRE STARTERS

Maple & Wholegrain Mustard Glazed Pigs in Blankets (G)

6

### FIRST COURSE

Spiced Butternut Squash Soup (Vegan)

Chicken Liver & Port Pâte, Plum & Ginger Chutney, Toasted Baguette (G)

Scottish Oak Smoked Salmon and Cold Water Prawn Salad  
with Prosecco & Dill Dressing

Smith's Classic Prawn Cocktail

Deep Fried King Prawns in Panko Breadcrumbs with Crispy Seaweed  
& Sweet Chili Dipping Sauce (G)

Whipped English Goats Cheese, Crushed Walnuts, Fig Salad (N)

Steamed Shetland Mussels in a Chablis, Garlic & Shallot Sauce

### MAIN COURSE

Slow Cooked Beef Short Rib, Horseradish Mash, Caramelised Onion Red Wine Gravy (G)

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

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

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

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

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

### CHOICE OF ONE SET SIDE

Chunky Chips \* Skinny Fries \* Creamed Potatoes \* New Potatoes  
Seasonal Vegetables \* Mixed Salad

Truffle Mac'n Cheese 12.5 (G) \* Dauphinoise Potatoes 6 \* Sautéed Brussels with Pancetta 7  
Goats Cheese, Roast Beetroot, Walnut Salad, Apple Cider Vinaigrette\* Tomato, Rocket & Parmesan Salad 6  
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Established 1958

