

# Smith's

Famous for Fish

Established 1958

## M O T H E R ' S   D A Y   M E N U

3   C O U R S E S   £ 7 5

### S T A R T E R S

Miso Glazed Black Cod, Beetroot, Sea Samphire, Yuzu, Sesame & Red Chilli Dressing

Duo of Tempura Tiger Prawns and Soft Shell Crab, Asian Salad, Sticky Plum Dressing (G)

Tian of Cornish Crab, Atlantic Prawns & Avocado (G)

Seared Beef Fillet Carpaccio, Capers, Gherkins, Red Onion, Parmesan Shavings, Truffle Oil & Baby Leaf (G)

Yellow Fin Tuna Tataki, Avocado Puree, Crispy Shallots, Red Chilli & Yuzu Dressing (G)

Goats' Cheese Bon Bons with Beetroot, Granny Smith's Apple, Celery, Manuka Honey and Balsamic Dressing (G)

John Ross Oak Smoked Salmon, Pickled Cucumber, Red Onion, Baby Capers, Tangerine Dressing

Smith's Fish & Shellfish Soup with Salsa Verde

### M A I N S

Traditional Sunday Roast

Dry Aged Sirloin of Black Angus Beef

English Rump of Lamb

Free Range Chicken Breast, Sage, Onion & Pork Sausage Meat Stuffing (G)

*All roasts are served with beef dripping roasted Maris Piper potatoes, seasonal vegetables, Yorkshire pudding (G) and red wine gravy (G)*

Grilled Line Caught Wild Seabass Fillets, Ginger, Chilli, Spring Onion, Soy & Wasabi Dressing (G)

Baked Fillet of Norwegian Halibut, Tartare and Parmesan Crust & Chablis Sauce (G)

Grilled Line Caught Guernsey Skate with Brown Butter and Capers

Japanese Teriyaki Glazed Salmon with Stir Fried Vegetables and Soy, Honey & Plum Dressing (G)

Roasted Cornish Gurnard with Tiger Prawns, Garlic Butter and Cherry Plum Tomatoes

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

### S E R V E D   W I T H

*Choice of Seasonal Vegetables, Dauphinoise Potatoes, Smith's Chips, Buttered Baby New Potatoes*

### D E S S E R T

Banoffee Cheesecake with Honeycomb Ice Cream (G)

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

Pink Rhubarb and Stem Ginger Crumble with Vanilla Custard (G)

Cardamom Infused Creme Brûlée, White Chocolate and Pistachio Shortbread Biscuit (G)

Melting Belgian Chocolate Cake with Vanilla Ice Cream & Caramelised Pistachios (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

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

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