

Smith's

Famous for Fish

Established 1958

PRE-STARTERS

Carlingford Irish Oysters (GF) - 3.5 each

Marinated Olives (GF) * Sweet Cured Arctic Herring (GF) * Boquerones - All at 3 each

STARTERS – COLD

Six Carlingford Rock Oysters, Red Wine Shallot Vinaigrette (GF)	18
Seared Sashimi Grade Yellow-Fin Tuna, Pickled Vegetable Salad, Soy Wasabi Citrus Dressing	15
Whole Dressed Cornish Crab, Red Wine Shallot Vinaigrette & Crème Fraîche	16.5
Salad of Avocado, Cornish White Crab, Peeled Prawns	14.5
Smith's Classic Prawn Cocktail	10.5
John Ross Scottish Oak Smoked Salmon with Sweet Pickled Red Onion & Caper Salad (GF)	13
Home Smoked Duck Breast, Crispy Noodle Salad, Hoisin Dressing	12

STARTERS – HOT

Pan Fried King Prawns, Garlic Chilli Butter, Crisp Basil & Salsa Verde	14
Crispy Panko Crumbed Cornish Calamari, Sweet & Sour Vegetable Chilli Dip	12
Pan Fried Scottish Scallops, King Prawns, Pancetta, Lemon Pea Puree (GF)	15
Steamed Shetland Mussels, Chablis, Cream, Shallot, Garlic (GF)	12
Grilled English Asparagus, Toasted Ciabatta, Asparagus Houmas, Parmesan Crisp, Balsamic Dressing (v)	11.5
(v) Roasted Butternut Squash Risotto with Toasted Pumpkin Seeds and Crisp Sage (GF)	8/15.5

FISH

**Your fish can be prepared either plain grilled, meuniere
(lightly floured & shallow fried in butter), with brown butter & capers or fried in batter.
Gluten free batter available on request**

Fillet of Atlantic Cod (GF)	22
Scotch Oven Roasted Fillet of Organic Salmon, Hollandaise (GF)	22
Guernsey Skate (GF)	24.5
Cornish Monkfish Fillet Meunière	29.5
Line Caught Wild Seabass Fillet (GF)	29
Sesame Crusted Sashimi Grade Yellow-Fin Tuna, Asian Salad, Miso Dressing	25
Brixham Dover Sole (GF) (served on or off the bone)	42

LOBSTER & CRUSTACEAN

Jumbo Tiger Prawns Pan Fried (in the shell), Garlic Chilli Butter, Crisp Basil (GF)	36
Whole Hot Buttered Lobster with Garlic & Herbs (1 1/2 lb uncooked) (GF)	44
Whole Lobster Thermidor (1 1/2 lb uncooked)	44
Scottish Dived King Scallops Meunière	28
Cold Shellfish Platter	
Half Dressed Lobster, Cornish Dressed Crab, Whitstable Cockles, Shell on Prawns & Oysters	47
Roasted Shellfish Selection - served hot (GF)	
Half Lobster, Jumbo Tiger Prawn, Scallops, Cherry Tomatoes, Garlic & Herb Butter	47

ROAST & GRILLED MEATS

Roast English Lamb Rump, Honey Glazed Baby Carrots & Parsnips, Rosemary & Thyme Jus (GF)	25
30 Day Aged Scottish Cote de Boeuf (14oz Ribeye on the Bone) (GF)	36
Scottish Prime Fillet Steak, 28 Day Matured (8 oz uncooked weight) (GF)	36
Surf and Turf - 28 Day Matured Fillet Steak (8oz uncooked weight) - Wild Jumbo Tiger Prawn with Garlic Chilli Butter (GF)	47
- Half Hot Buttered Lobster with Garlic & Herbs or Thermidor	57

Steaks are Char Grilled and garnished with Confit Cherry Tomatoes, Field Mushroom and one choice of Red Wine Jus, Béarnaise or Peppercorn Sauce Additional Sauces 2

VEGETABLES & SALADS

Mixed Vegetables (GF)	4.5
Mushy Peas (GF)	4.5
Dauphinoise Potatoes (GF)	5.5
Creamed Potatoes (GF)	4.5
Mint Buttered New Potatoes (GF)	4.5
Chunky Chips (GF)	4.5
Dressed Mixed Salad (GF)	4.5
Tomato, Rocket & Parmesan Salad (GF)	5
Truffle Lobster Mac 'n' Cheese	20

If you suffer from a food allergy or intolerance, please let your server know upon placing your food order and they will advise you on what dishes are suitable. Some dishes may contain or have traces of nuts and nut oils, or may have been made alongside other products containing nuts.

SMITH'S FISH

Both of our restaurants are passionate about the environment and promote methods of sustainability across their menus. We work closely with small fishing communities with much of our seafood sourced from day boat catches and delivered daily. Our Master fishmongers then expertly prepare the fish onsite. For these reasons we are confident that the fish you will receive is of the highest quality available. Due to market prices and availability of fresh fish, some prices may periodically fluctuate.

A service charge is left to your discretion, for tables of 6 or more and optional 10% will be added.

"PLEASE NOTE ALL GRATUITIES ARE DISTRIUBUTED AMONGST STAFF" All prices include VAT at the current rate

DESSERTS

Warm Belgian Chocolate Brownie with Vanilla Bean Ice-Cream	8.5
Smith's Crème Brulee (GF)	8.5
Bakewell Tart with Smith's Custard	8.5
Lemon Meringue Cheesecake	8.5
English Strawberries, Shortbread, Clotted Cream Ice Cream	8.5
Jam & Coconut Sponge with Coconut Ice-Cream	8.5
Coconut Panna cotta with Chargrilled Pineapple	8.5
Award Winning Manor Farm, Suffolk Ice Creams and Sorbets (GF)	8.5
Various flavours available (please ask)	
Additional Ice Creams or Creams	2.5

DESSERT WINES

87 Noble Wrinkled Riesling D'Arenburg (Australia)	8.5	24.5
88 Sauternes Clos Dady (France)	10	35
90 Tokaji Aszu 6 Puttonyos (Hungary)		55
91 Vidal Ice Wine Peller (Canada)		58

AFTER DINNER COCKTAILS

Espresso Martini - Vanilla Vodka, Crème de Cacao, Kahlua, Double Espresso	12.5
Rusty Nail - Johnnie Walker Black Label, Drambuie	12.5

PORTS

	Gls	Bottle
Reserve Ruby Quinto Do Crasto	4.75	32.5
LBV Quinto Do Crasto	6.95	49.5
Fonseca 10 year old Tawny	7.95	55

COFFEES AND TEAS

Americano	3.5
Cappuccino	3.75
Espresso	3
Double Espresso	3.75
Café Latte	3.75
Selection of Teas - please ask	3
A Selection of Liqueur Coffees	7.5
Chocolate Truffles	3