

Set Menu

Lunch
Tuesday – Friday
Two Courses 26.5
Three Courses 31.5

Dinner
Tuesday – Thursday
Two Courses 29.5
Three Courses 34.5

STARTERS

Smith's Classic Prawn Cocktail

Sticky Sweet Chilli Chicken with Asian Salad & Crispy Noodles

(GF) Piri Piri Cornish Mackerel Fillets with Sweet & Sour Peppers,
Lemon Crème Fraiche and Dill Dressing

(V) Free Range Duck Egg Deep Fried in
Crispy Panko Breadcrumbs on Russian Salad

Lightly floured Pan Fried Cornish Sardines with Salsa Verde

Deep Fried Crispy Whitebait with Garlic Mayonnaise

MAINS

Battered Atlantic Cod Fillet with Mushy Peas
(Gluten Free Batter available on request)

Line Caught Guernsey Skate on the Bone
(Served either Plain Grilled, in Batter or Meuniere)

Atlantic Cod, Scottish Salmon & Smoked Haddock Lemon & Dill Fishcakes
with White Wine & Water Cress Sauce

Organic Roast Suffolk Chicken Breast wrapped in Pancetta on Caesar Salad

(GF) Red Thai Spiced Seabass Fillet with Coconut, Lime, Pak Choi, Coriander Broth

(V) Roasted Mediterranean Vegetables, Tomato & Chilli Risotto with Grilled Halloumi

**All the above Main Meals Served with One Choice of Chunky Chips,
Creamed Potatoes, New Potatoes, Seasonal Vegetables,
Cauliflower Cheese or Mixed Salad**

DESSERTS

(GF) Coconut Panna Cotta with Chargrilled Pineapple
White Chocolate & Passionfruit Cheesecake
(GF) Vanilla Crème Brûlée

Mini Salted Caramel Cheesecake & Crème Brûlée
with Gooseberry Compote

(GF) Award Winning Manor Farm Suffolk Ice Creams & Sorbets

Smith's

Famous for Fish

Established 1958