

# Smith's

## VALENTINES MENU

### STARTERS

Miso Glazed Black Cod, Beetroot, Edamame Beans, Yuzu, Sesame & Red Chilli Dressing

Cauliflower Cheese Croquettes with Truffle Mayonnaise

Crispy Sesame Beef, Teriyaki & Plum Glaze, Crisp Rice Noodle Asian Salad

Smoked Salmon, Cornish White Crab, Avocado Puree, Gin Cured Cucumber, Pickled Fennel (GF)

24-Month Matured Beef Fillet Carpaccio, Roquette, Parmesan, Horseradish Aioli (GF)

Pan Fried Scottish King Scallops and King Prawns wrapped in Pancetta,  
Lemon & Pea Puree (GF)

### MAINS

Baked South Coast Seabass Fillet in Chorizo, Basil, Blushed Tomato, Parmesan Crumb,  
with Gremolata Dressing

Baked Fillet of Norwegian Halibut wrapped in Pancetta with Parmesan Cream Sauce

Roast English Lamb Rump on Confit Shallot with Merlot Jus (GF)

28 Day Matured Aberdeen Angus Fillet Steak (8oz) with Smoked Bacon and Cheddar Stuffed  
Portobello Mushroom & Black Truffle Jus

Hand Dived Scottish King Scallops & XL Tiger Prawn, Nduja & Tarragon Butter (GF)

Meuniere Cornish Monkfish Fillets with Shrimp, Capers & Saffron Brown Butter

Wild Mushroom & Truffle Risotto, Shaved Pecorino (V) (GF)

### SIDES

Mixed Vegetables (GF) | Mushy Peas (GF) | Dauphinoise Potatoes (GF) | Minted New Potatoes (GF)  
Creamed Potatoes (GF) | Chunky Chips (GF) | Mixed Salad (GF) | Tomato, Roquette & Parmesan Salad (GF)

### DESSERTS

SELECTION OF DESSERTS ON DAY

### FINISH

COFFEE & PETIT FOURS

3 COURSES 85

*Price includes VAT; a discretionary service charge of 10% will be added to your bill. For our guests with dietary requirements or food allergies please ask your server who will advise on the ingredients used within this menu.  
Vegetarian & Vegan Menu available on request.*

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