

Smith's

Famous for Fish

VALENTINE'S MENU

~ CANAPES ~

SEAFOOD TASTER

*Smoked Salmon Mousse, Atlantic Prawns,
Cornish White Crab, Salmon Caviar*



ANTIPASTI TASTER

*Parma Ham, Feta, Olive,
Sun Blushed Tomato & Roquette*

~ STARTERS ~

Seared Sashimi Grade Yellow Fin Tuna, Pickled Vegetables, Wasabi Ponzu Dressing (G)

Avocado & Tomato Bruschetta with Panko Mozzarella, Wild Rocket,
Basil Pesto & Balsamic Glaze (V) (G)

Crispy Sesame Chicken in a Teriyaki & Plum Glaze on a bed of Asian Salad (G)

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

28 Day Matured Beef Fillet Carpaccio, Roquette, Parmesan, Horseradish Aioli

Seared Scottish King Scallops, Crisp Pancetta, Celeriac Truffle Purée, Apple Chutney

~ MAINS ~

Grilled South Coast Seabass Fillet with Coconut, Chilli Lime Pak Choi Broth

Baked Fillet of Norwegian Halibut in Smoked Cheddar Parsley Crumb, Arnold Bennet Sauce (G)

Cornish Monkfish, King Prawn, Sundried Tomato Pesto Cream Sauce, Crisp Parma Ham

Roast English Lamb Rump, Charred Hispi Cabbage, Honey & Rosemary Jus

28 Day Matured Aberdeen Angus Sirloin Steak (10oz) with Smoked Bacon & Cheddar Stuffed
Portobello Mushroom, Peppercorn Sauce (G)

Slow Cooked Suffolk Pork Belly, Seared Scottish King Scallops, Creamed Cabbage & Bacon,
Red Wine Jus

Wild Mushroom & Truffle Risotto, Shaved Pecorino (V)

~ SIDES ~

*Mixed Vegetables * Mushy Peas * Dauphinoise Potatoes * Minted New Potatoes
Creamed Potatoes * Chunky Chips * Mixed Salad * Tomato, Roquette & Parmesan Salad*

DESSERTS

SELECTION OF DESSERTS

FINISH

PETIT FOURS

3 COURSES 95



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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