

Smith's

Famous for Fish

VALENTINE'S MENU 2026

~ CANAPES ~

SEAFOOD TASTER

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



ANTIPASTI TASTER

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

STARTERS

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

Crispy Spiced Cauliflower Florets in Sticky Soy & Sesame Glaze (G) (Vegan)

Sticky Teriyaki Chicken with Asian Salad & Crispy Noodles (G)

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

28 Day Matured Scotch Fillet Steak Tartare, Avocado Puree, Crostini (G)

Pan Fried Scottish Scallops & King Prawns wrapped in Crisp Pancetta,
Lemon & Pea Purée

MAINS

Baked South Coast Seabass Fillet, Nduja & Tarragon Butter, Tenderstem Broccoli

Roast English Lamb Rump, Confit Shallot, Merlot Jus

Pan Fried Brixham Dover Sole off the bone, Sweet Soy Red Thai Glaze, Sesame Panko King Prawns (G)

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

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

Wild Mushroom & Truffle Risotto, Pecorino (V)

28 Day Matured Aberdeen Angus Rib Eye Steak, Sauteed Mushrooms,
Truffle Merlot Cream Sauce (G)

Surf & Turf, add:

*Wild Jumbo Tiger Prawns & Garlic, Chilli Butter - £20 *** Half Hot Buttered Lobster with Garlic & Herb - £29*

SIDES

*Mixed Vegetables * Mushy Peas * Dauphinoise Potatoes * Minted New Potatoes
Truffle Mac n Cheese (G) * Chunky Chips * Mixed Salad * Tomato, Roquette & Parmesan Salad*

CHOICE OF DESSERTS & TO FINISH

~ PETIT FOURS ~
3 COURSES £115 ~

*Price includes VAT; a discretionary service charge of 12.5% will be added to your bill. For 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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Established 1958