

# Smith's

## VALENTINES MENU

### ~ STARTERS ~

Six Carlingford Rock Oysters with Shallot Vinaigrette

Miso Glazed Black Cod, Beetroot, Sea Samphire, Yuzu, Sesame & Red Chilli Dressing

Tian of Cornish Crab, Atlantic Prawns & Avocado (G)

Serrano Ham, Parmesan Shavings, Balsamic Onions, Sundried Tomatoes, Salsa Verde & Extra Virgin Oil

Yellow Fin Tuna Tataki, Avocado Puree, Crispy Shallots, Red Chilli & Yuzu Dressing (G)

Goats Cheese and Caramelised Red Onion Chutney Tartlet, Wild Rocket & Crème Fraiche (G)

### ~ MAINS ~

Grilled Line Caught Wild Seabass Fillets, Ginger, Chilli, Spring Onion, Soy & Wasabi Dressing (G)

Baked Fillet of Norwegian Halibut, Tartare and Parmesan Crust & Chablis Sauce (G)

Japanese Teriyaki Sesame Glazed Salmon with Pak Choi and Soy, Honey & Plum Dressing (G)

Chargrilled Angus Beef Fillet Caramelised Shallots, Sautéed Wild Mushrooms, Cherry Tomatoes, Truffle Jus

Tempura Cauliflower Florets, Curried Puy Lentils, Herb Salsa, Baby Coriander (V) (G)

Served with Gratin Dauphinoise, Baby New Potatoes and Seasonal Vegetables

### DESSERTS

Banoffee Cheesecake & Banana Butterscotch Ice Cream (G)

Maple & Pecan Tart with Sea Salt Caramel Ice Cream (G) (N)

Cointreau Crème Brûlée, Caramelised Oranges & Shortbread Biscuit (G)

Melting Belgian Chocolate Cake with Vanilla Ice Cream (G) (N)

### FINISH

~ FILTER COFFEE & HAND MADE PETIT FOURS ~

3 COURSES 90

For our guests with dietary requirements or food allergies please ask your server who will advise of the ingredients used within this menu. Some dishes may contain or have traces of nuts, or may have been made alongside other products containing nuts (G) - CONTAINS GLUTEN, (N) - CONTAINS NUTS  
An optional 12.5% service charge will be added to your bill. All prices include VAT at the current rate.

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