

Smith's

VALENTINES MENU

STARTERS

Six Carlingford Rock Oysters with Shallot Vinaigrette
Miso Glazed Black Cod, Beetroot, Sea Samphire, Yuzu, Sesame & Red Chilli Dressing
Tempura Tiger Prawns, Asian Salad, Sticky Plum Dressing (G)
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)
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)
Cornish Monkfish & Shetland Scallops Meunière, Sautéed Samphire and Lemon Beurre Blanc (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, Skinny Fries, Baby New Potatoes & Seasonal Vegetables

DESSERTS

Cherry Bakewell Cheesecake
(Amaretto Cheesecake, Cherry Ripple Ice Cream, Griottine Cherry Compote, Almond Brittle) (N) (G)
Glazed Lemon Tart with Raspberry Sorbet (G)
Irish Cream Brûlée & Shortbread Biscuit (G)
Melting Belgian Chocolate Cake with Vanilla Ice Cream & Caramelised Pistachios (G) (N)

FINISH

 H A N D M A D E P E T I T F O U R S 

3 COURSES 95

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

Smith's

Famous for Fish
Established 1958