

Smith's

Famous for Fish

Established 1958

VALENTINE'S MENU 2026

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)

Seared Beef Fillet Carpaccio, Capers, Gherkins, Red Onion, Parmesan Shavings, Truffle Oil & Baby Leaf

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

Cornish Monkfish & Shetland Scallops Meunière, 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 (G) (V)

SERVED WITH

Seasonal Vegetables and a choice of Gratin Dauphinoise, Skinny Fries or Baby New Potatoes

FINISH

Banoffee Cheesecake with Honeycomb Ice Cream (G)

Glazed Passion Fruit Tart with Blackcurrant Sorbet (G)

Cardamom Infused Creme Brûlée & Pistachio & White Chocolate Shortbread Biscuit (G)

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

3 COURSES £115

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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