

# Smith's

Famous for Fish

Established 1958

## Today's Specials

### Starters

Crispy Battered Scottish Scampi with Smith's Tartare Sauce (G)  
£19.5

Steamed Scottish Clams, Smoked Chipotle Chilli, Garlic & Shallot  
£15

Korean Chilli Mackerel Fillet, Fennel Kimchi, Red Chilli, Sesame & Lemon Dressing  
£15

Burrata Di Buffala, Italian Plum Tomatoes, Salsa Verde & Balsamic Glaze  
£14.5

Serrano Ham, Wild Rocket, Confit Tomatoes, Balsamic Onions,  
Parmesan Shavings & Salsa Verde  
£18

### Mains

Large Whole Grilled Cornish Plaice with Seafood Butter  
£30

Large Battered Scottish Haddock Fillet (G) (N)  
£28

Cornish Monkfish & Tiger Prawns, Coconut Curry Sauce  
with Basmati Rice (N)  
£42

Teriyaki Glazed Cod Fillet, Stir Fried Vegetables, Honey, Plum & Soy Dressing (G)  
£29

Pan Fried Cornish Lemon Sole Fillets and Shetland Scallops  
Sautéed Samphire & Lemon Beurre Blanc (G)  
£42

## PRE-STARTERS

Selection of Marinated Boquerones 6.5  
Giant Spanish Gordal Green Olives 5.5

## STARTERS

### COLD

Six Carlingford Rock Oysters, Red Wine Shallot Vinaigrette	22
Smith's Classic Prawn Cocktail (G)	13
Tian of Cornish Crab, Atlantic Prawns & Avocado (G)	17.5
Whole Dressed Cornish Crab with Crème Fraiche & Red Wine Vinaigrette (G)	19.5
John Ross Scottish Oak Smoked Salmon, Spring Onion, Baby Capers & Pickled Cucumber	16.5
Grade #1 Yellow Fin Tuna & Loch Duart Salmon Sashimi, Daikon, Soy & Wasabi	19.5
Sweet Cured Arctic Herring Fillets, Chive Potato Salad & English Watercress	13
Octopus Carpaccio, Red Onion, Baby Capers, Red Chilli, Lemon Dressing	18.5
Yellow Fin Tuna Tataki, Avocado Puree, Crispy Shallots, Red Chilli, Soy & Yuzu Dressing (G)	19.5

### HOT

Smith's Fish & Shellfish Soup, Salsa Verde	12
Pan-Fried Tiger Prawns, Garlic, Tomato & Chilli Sauce	17.5
Crispy Panko Crumbed Cornish Calamari & Garlic Mayonnaise (G)	15
Shetland Mussels Marinere, Shallots, Chablis, Garlic & Double Cream	16.5
Hot Buttered Asparagus, Poached Hen's Egg & Hollandaise Sauce	15.5
Duo of Soft-Shell Crab & Tiger Prawns Tempura, Oriental Salad & Sticky Plum Dressing (G)	19.5
Grilled Shetland Scallops, Ginger, Chilli & Spring Onion, Soy & Wasabi Dressing (G)	20.5
Miso Glazed Black Cod, Beetroot, Sea Samphire, Yuzu, Sesame & Red Chilli Dressing	22
Warm Goats' Cheese Bon-Bons, English Beetroot, Granny Smiths' Apple, Celeriac, Manuka Honey & Balsamic Dressing (G)	13.5

## **MAINS**

### **SMITH'S SPECIALITIES**

Baked Norwegian Halibut, Tartare & Parmesan Crust,  
Chablis Cream Sauce (G) 45

Hake Fillet 'Arnold Bennett' Gratinated in Smoked Haddock &  
Parmesan Cream Sauce 29

### **FISH**

Your fish can be prepared either plain grilled, meuniere, (lightly floured & shallow fried in butter)  
with seafood butter or brown butter & capers or fried in batter (G) (N)  
(Please note we fry in groundnut oil)

Fillet of Atlantic Cod 27

Cornish Monkfish 42

Fillet of Cornish Plaice 29

Shetland King Scallops Meunière 44

Grilled Fillet of Scotch Salmon, Hollandaise Sauce 30

Line Caught Guernsey Skate 33

Wild Fillet of Sea Bass 38

Fillet of Norwegian Halibut 43

Large Brixham Dover Sole 58

(700g/24oz uncooked weight, served on or off the bone)

### **LOBSTER & CRUSTACEAN**

Whole Hot Buttered Native Lobster, Garlic & Herbs (700g/24 oz uncooked) 58

Whole Native Lobster Thermidor (700g/24 oz uncooked) (G) 58

Roasted Shellfish 58

(½ Native Lobster, Whole Jumbo Tiger Prawn, Scottish Scallops,  
Grilled Cherry Tomatoes & Garlic Butter)

Pan Fried Whole Giant Wild Tiger Prawns (in the shell)  
Cooked in Garlic, Chilli, White Wine & Tomato Sauce 46

### **VEGETARIAN**

Truffled Portobello, Shitake, Chestnut & Oyster Mushroom Ragout  
in Butter Puff Pastry (G) 24.5

Tempura Cauliflower Florets, Curried Lentils, Herb Salsa  
& Baby Coriander (G) 24.5

## ROASTED AND GRILLED MEATS

Sirloin of Scotch Prime Beef, 28 Day Matured (280g/10oz uncooked weight)	36
Fillet of Scotch Prime Beef, 28 Day Matured (225g/8oz uncooked weight)	43
Côte de Boeuf, 28 Day Matured (450g/16oz uncooked weight)	45
Surf & Turf - Jumbo Tiger Prawns, Garlic Butter, Sirloin of Scotch Prime Beef (280g/10oz uncooked weight)	57
All steaks are char-grilled & garnished with grilled tomato, field mushroom & watercress with a choice of red wine jus, Béarnaise or peppercorn sauce (G)	
Roast Breast of Suffolk Chicken, Pancetta, Petit Pois, Baby Gem & Tarragon Cream	27
Roasted Rump of English Lamb, Chargrilled Mediterranean Vegetables, Rosemary & Red Wine Jus	31

## VEGETABLES & SALADS

Hot Buttered Asparagus  
8.5

Steamed Baby Potatoes with Herb Butter  
Creamed Potatoes  
Smith's Chips  
Dauphinoise Potatoes

Seasonal Vegetables of the Day  
Cauliflower Cheese (G)  
Buttered Mushy Peas  
Creamed New Season's Leeks  
Buttered English Spinach

House Mixed Salad  
Vine Tomato & Red Onion Salad

5.5

## DESSERTS

New Season English Strawberry Tart with Vanilla Ice Cream (G)

Melting Chocolate Cake, Vanilla Ice Cream, Caramelised Pistachios,  
Dark Chocolate Sauce (N) (G)

Sicilian Lemon Posset, English Strawberry Compote, Shortbread Biscuits (G)

Coconut Cheesecake with Mango, Pineapple, Passion Fruit Compote  
& Coconut Ice Cream (N) (G)

Steamed Raspberry Jam Sponge Pudding with Vanilla Custard (G)

Apple Tart Tatin with Vanilla Ice Cream (G)  
*(15 minutes cooking time)*

Cointreau Crème Brûlée with Caramelised Sicilian Oranges

Selection of Ice Cream & Sorbets, Brandy Snap Basket (G)

£10.5

Selection of Cheeses served with Celery, Biscuits & Chutney (G) (N) 19.5

(Trufflin Goat's, Yorkshire Blue, Waterloo Brie, Wooky Hole Cheddar, Epoises)

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