

Smith's

Famous for Fish

Established 1958

Today's Specials

Starters

Assiette of Shellfish with Crème Fraiche, Shallot Vinegar & Marie Rose Dressing
(Mediterranean Prawn, Irish Rock Oyster, Atlantic Prawns, Shetland Select Mussels,
Leigh Cockles, Cornish Whelks, Cromer Crab) £20/£40

Serrano Ham, Buffalo Mozzarella, Balsamic Onions, Wild Rocket,
Confit Tomatoes & Salsa Verde £15

Miso Marinated Black Cod, English Beetroot, Wild Sea Samphire,
Sesame Oil, Yuzu & Chilli Dressing £20

Main Course

Large Fillet of Battered Scottish Haddock(G) £24

Pan Fried Cornish Plaice Fillet with Steamed Leigh Cockles & Wild Samphire (G) £25

Pan Fried Cornish Lemon Sole Fillets with Brown Shrimp & Parsley Beurre Noisette (G) £34

PRE-STARTERS

Giant Spanish Gourdal Green Pitted Olives 4.5
Selection of Marinated Boquerones 5
Leigh Cockles 5

STARTERS

COLD

Six Carlingford Rock Oysters, Red Wine Shallot Vinaigrette	20
Smith's Classic Prawn Cocktail (G)	12
Tian of Avocado, Cornish White Crab & Peeled Prawns (G)	15.5
Whole Dressed Cornish Crab, Red Wine Shallot Vinaigrette & Crème Fraîche (G)	17.5
John Ross Scottish Oak Smoked Salmon, Spring Onion, Baby Capers & Pickled Cucumber	15
Grade #1 Yellow Fin Tuna & Loch Duart Salmon Sashimi, Daikon, Soy & Wasabi (G)	17.5
Sweet Cured Arctic Herring Fillets, Chive Potato Salad & English Watercress	12
Yellow Fin Tuna Tataki, Avocado Puree, Crispy Shallots, Red Chilli, Soy & Yuzu Dressing (G)	17.5

HOT

Smith's Fish & Shellfish Soup, Salsa Verde (G)	11
Pan-Fried Tiger Prawns, Garlic, Tomato & Chilli Sauce (G)	16
Lightly Floured Cornish Calamari & Garlic Mayonnaise (G)	14.5
Duo of Soft-Shell Crab & Tiger Prawns Tempura, Oriental Salad & Sticky Plum Dressing (G)	17.5
Steamed Shetland Mussels, Chablis, Shallot, Garlic & Double Cream	13.5
Pan Fried Shetland King Scallops with Lemon Beurre Blanc (G)	18.5
Hot Buttered Asparagus, Poached Hen's Egg & Hollandaise Sauce	13
Warm Goats' Cheese Bon-Bons, English Beetroot, Granny Smith's Apple, Celeriac, Manuka Honey & Balsamic Dressing (G)	12.5

MAINS

SMITHS SPECIALITY

Baked Norwegian Halibut, Tartare & Parmesan Crust, Chablis Cream Sauce (G)	36
Hake Fillet 'Arnold Bennett' Gratinated in Smoked Haddock & Parmesan Cream Sauce	26.5

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)

Fillet of Atlantic Cod	24
Fillet of Wild Cornish Turbot	38
Fillet of Cornish Hake	25
Line Caught Guernsey Skate	30
Cornish Monkfish	32
Roasted Fillet of Scotch Salmon, Hollandaise Sauce	25
Fillet of Organically Farmed Seabass	30
Fillet of Norwegian Halibut	34
Brixham Dover Sole (served on or off the bone)	48

LOBSTER & CRUSTACEAN

Whole Hot Buttered Native Lobster, Garlic & Herbs (675g/24 oz uncooked)	49.5
Whole Native Lobster Thermidor (675g/24 oz uncooked) (G)	49.5
Roasted Shellfish (½ Native Lobster, Whole Jumbo Tiger Prawn, Scottish Scallops, Grilled Cherry Tomatoes & Garlic Butter)	52.5
Pan Fried Whole Giant Tiger Prawns (in the shell) cooked in Garlic, Chilli, White Wine & Tomato Sauce	42

VEGETARIAN

Potato Gnocchi, Roasted Butternut Squash, Mascarpone Cream & Rosemary Crumb (G)	22
Truffled Portobello, Shitake, Chestnut & Oyster Mushroom Ragout in Butter Puff Pastry (G)	22
Tempura Cauliflower Florets, Curried Lentils, Herb Salsa & Baby Coriander (G)	22

ROASTED AND GRILLED MEATS

Roasted Breast of Suffolk Chicken, Pancetta, Petit Pois, Braised Baby Gem & Tarragon Cream	24.5
Roasted Rump of English Lamb, Chargrilled Mediterranean Vegetables, Rosemary & Red Wine Jus	28
Sirloin of Scottish Prime Beef, 28 Day Matured (280g/10oz uncooked weight)	32
Fillet of Scottish Prime Beef, 28 Day Matured (225g/8oz uncooked weight)	39
Bone in Prime Scottish Cote De Boeuf 35 Day Matured (400g/14oz uncooked weight)	39
Surf & Turf - Jumbo Tiger Prawns, Garlic Butter, Sirloin of Scottish Prime Beef (280g/10oz uncooked weight)	52

All steaks are char-grilled & garnished with grilled tomato, field mushroom & watercress with a choice of red wine jus, Béarnaise or peppercorn sauce (G)

VEGETABLES & SALADS

(All 5.00)

Steamed Baby Potatoes with Herb Butter
Creamed Potatoes
Buttered English Spinach
Smith's Chips
House Mixed Salad
Vine Tomato & Red Onion Salad
Seasonal Vegetables of the Day
Cauliflower Cheese
Buttered Mushy Peas
Dauphinoise Potatoes
Hot Buttered Asparagus 7.75

DESSERTS

Seasonal Summer Berries with Chantilly Cream £8

All £9.75

Smith's Summer Glory (G)

Caramelised Apple Tatin, Vanilla Ice Cream (G) (Please allow 15 minutes cooking time)

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

English Rhubarb Bakewell with Hot Vanilla Custard (N) (G)

Banoffee Cheesecake & Banana Butterscotch Ice Cream (G)

Classic Crème Brûlée & Shortbread Biscuit (G)

Steamed Ginger Syrup Sponge Pudding & Custard (G)

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

Selection of Cheeses served with Celery, Biscuits & Chutney (G) (N) 17.5
(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