

# Smith's

Famous for Fish

Established 1958

## Today's Specials

### Starters

Assiette of Smoked & Cured Fish with Horseradish Cream & English Watercress  
(Oak Smoked Mackerel, Rollmop Herring, Scottish Smoked Salmon, Sweet Cured Herring Fillet)  
16

Cold Shellfish Platter  
(Shetland Mussels, Venus Clams, Coldwater Shell on Prawns,  
Irish Rock Oysters, Cornish White Crab)  
24

Carpaccio of Peppered Rare Beef Fillet, Baby Leaves, Parmesan Shavings,  
Winter Black Truffle Oil, Cornichons, Red Onion & Capers (G)  
18

Wild Sea Bass Ceviche, Avocado Purée, Jalapeño, Lime, Coriander Oil, Crispy Onions  
14

### Mains

Baked Scottish Haddock Fillet, Leek & Parmesan Crumble (G)  
27

Whole Cornish Plaice Meuniere with Lemon Butter Sauce (G)  
served on the bone  
28

Pan Fried Lemon Sole Fillets & Shetland Scallops,  
Mussel & Saffron Cream Sauce with Shallots & Peppers  
38

Grilled Cornish Red Gurnard Fillet, Tiger Prawns,  
Baby Cherry Plum Tomatoes & Garlic Butter  
33

## PRE-STARTERS

Rollmop Herring, White Onion & Gherkin 6.5  
Spanish Gordal Green Olives 5.5

## STARTERS

### COLD

Six Carlingford Rock Oysters, Red Wine Shallot Vinaigrette	22
Smith's Classic Prawn Cocktail (G)	13
Whole Dressed Cornish Crab, Shallot Vinaigrette, Crème Fraiche (G)	19.5
Grade#1 Yellow Fin Tuna & Loch Duart Salmon Sashimi, Pickled Ginger, Daikon, Soy & Wasabi	22.5
Tian of Cornish Crab, Atlantic Prawns & Avocado (G)	17.5
Sweet Cured Arctic Herring Fillets, Chive Potato Salad & English Watercress	13.5
John Ross Scottish Oak Smoked Salmon, Spring Onion, Baby Capers & Pickled Cucumber	16.5
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

*Consuming raw oysters or shellfish may increase your risk of foodborne illness especially if you are drinking alcohol or if you have certain medical conditions*

### HOT

Crispy Battered Jumbo Scottish Scampi with Smith's Tartare Sauce (G)	18.5
Smith's Fish & Shellfish Soup, Salsa Verde	12
Pan-Fried Tiger Prawns, Garlic, Tomato & Chilli Sauce	17.5
Hot Buttered Asparagus, Poached Hen's Egg & Hollandaise Sauce	15.5
Panko Crumbed Cornish Calamari & Garlic Mayonnaise (G)	15.5
Shetland Mussels Mariniere, Shallots, Chablis, Garlic & Double Cream	16.5
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
Cornish Monkfish & Tiger Prawns, Coconut Curry Masala Sauce, Steamed Basmati Rice (N)	42
Cornish Hake Fillet 'Arnold Bennett' Gratinated in Smoked Haddock & Parmesan Cream Sauce	29

### **FISH**

Your fish can be prepared either plain grilled, meunière, (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
Line Caught Guernsey Skate	33
Cornish Monkfish Fillet	42
Shetland King Scallops Meunière	42
Wild Sea Bass Fillet	38
Cornish Plaice Fillet	27
Grilled Fillet of Scotch Salmon, Hollandaise Sauce	30
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 weight)	58
Whole Jumbo Tiger Prawns Cooked in Tomato, Chilli, Garlic & White Wine Sauce	46
Roasted Shellfish (½ Native Lobster, Whole Wild Jumbo Tiger Prawn, Scottish Scallops, Cherry Tomatoes & Garlic Butter)	58
Whole Native Lobster Thermidor (700g/24 oz uncooked weight) (G)	58

### **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 Romano Peppers Stuffed with Mediterranean Vegetable Couscous, Feta Cheese, Tomato Sauce & Salsa Verde (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)	
Roasted English Lamb Rump, Chargrilled Mediterranean Vegetables, Rosemary & Red Wine Jus	31
Roast Breast of Suffolk Chicken, Pancetta, Petit Pois, Baby Gem & Tarragon Cream	27

## **VEGETABLES & SALADS**

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

Seasonal Vegetables of the Day  
Buttered Spinach

Cauliflower Cheese (G)  
Buttered Mushy Peas  
Creamed New Season's Leeks

House Mixed Salad  
Vine Tomato & Red Onion Salad

5.5

Buttered Asparagus

## DESSERTS

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

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

Steamed Sicilian Lemon Sponge Pudding with Vanilla Custard (G)

Rum Baba, Costa Rica Gold Pineapple, Rum & Raisin Ice Cream (G)

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

Irish Cream Brûlée & Shortbread Biscuit (G)

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

£10.5

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

(Clara Goat's, Harrogate Blue, Waterloo Brie, Wooky Hole Cheddar, Epoisses)

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