

Smith's

Famous for Fish

Established 1958

Today's Specials

Starters

Cornish Clams Steamed in Chablis, Shallot & Garlic £15

Korean Chilli Mackerel, Fennel Kimchi,
Sesame Dressing £14

Grilled Cornish Sardine Fillets
On Sourdough Toast with Tomato Sauce (G) £12

Crispy Battered Jumbo Scottish Scampi with Smith's Tartare Sauce (G) £18

Mains

Large Fillet of Battered Scottish Haddock (G) £26

Grilled Guernsey Skate with Brown Shrimps & Parsley Butter £28

Cornish Lemon Sole Fillets and Shetland Queen Scallops Meuniere,
Lemon Beurre Blanc (G) £38

PRE-STARTERS

Giant Spanish Gourd Green Pitted Olives 4.5
Selection of Marinated Boquerones 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
Crispy Panko Crumbed Cornish Calamari & Garlic Mayonnaise (G)	14.5
Duo of Soft-Shell Crab & Tiger Prawns Tempura, Oriental Salad & Sticky Plum Dressing (G)	17.5
Grilled Shetland Scallops, Ginger, Chilli & Spring Onion, Soy & Wasabi Dressing (G)	16
Miso Glazed Black Cod, Beetroot, Sea Samphire, Yuzu, Sesame & Red Chilli Dressing	20
Hot Buttered Asparagus, Poached Hen's Egg & Hollandaise Sauce	13
Warm Goats' Cheese Bon-Bons, English Beetroot, Granny Smiths' Apple, Celeriac, Manuka Honey & Balsamic Dressing (G)	12.5

MAINS

SMITH'S SPECIALITIES

Baked Norwegian Halibut, Tartare & Parmesan Crust, Chablis Cream Sauce (G)	39
Hake Fillet 'Arnold Bennett' Gratinated in Smoked Haddock & Parmesan Cream Sauce	26.5

FISH

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

Fillet of Atlantic Cod	24
Cornish Monkfish	34
Shetland King Scallops Meuniere (G)	38
Line Caught Guernsey Skate	28
Grilled Fillet of Scotch Salmon, Hollandaise Sauce	25
Fillet of Cornish Plaice	25
Fillet of Wild Seabass	35
Fillet of Norwegian Halibut	37
Large Brixham Dover Sole (750g uncooked weight, served on or off the bone)	48

LOBSTER & CRUSTACEAN

Whole Hot Buttered Native Lobster, Garlic & Herbs (700g/24 oz uncooked)	55
Whole Native Lobster Thermidor (700g/24 oz uncooked) (G)	55
Roasted Shellfish (½ Native Lobster, Whole Jumbo Tiger Prawn, Scottish Scallops, Grilled Cherry Tomatoes & Garlic Butter)	55
Pan Fried Whole Giant Tiger Prawns (in the shell) cooked in Garlic, Chilli, White Wine & Tomato Sauce	42

VEGETARIAN

Potato Gnocchi, Roasted Vegetables, Olives, Tomato, Chilli & Garlic Sauce (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

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
Côte de Boeuf, 28 Day Matured (450g/16oz 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)	
Roast Breast of Suffolk Chicken, Pancetta, Petit Pois, Baby Gem & Tarragon Cream	24.5
Roasted Rump of English Lamb, Chargrilled Mediterranean Vegetables, Rosemary & Red Wine Jus	28

VEGETABLES & SALADS

Buttered Asparagus £7.50

(All 5.00)

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

Seasonal Vegetables of the Day
Buttered Spring Cabbage
Cauliflower Cheese (G)
Buttered Mushy Peas

House Mixed Salad
Vine Tomato & Red Onion Salad

DESSERTS

English Strawberries with Chantilly Cream
or Clotted Cream Ice Cream £8.50

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

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

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)

£9.75

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