

Smith's

Famous for Fish

SET MENU

LUNCH
MONDAY - FRIDAY

2 Courses 37

3 Courses 42

DINNER
MONDAY - THURSDAY

2 Courses 42

3 Courses 47

STARTERS

Summer Pea & Garden Herb Soup with Crème Fraiche

Atlantic Prawn Cocktail with Marie Rose Dressing (G)

Panko Cornish Fish Goujons with Smoked Chipotle Mayonnaise (G)

Baby Spinach, Red Quinoa & Avocado Salad with Roasted Butternut Squash and Marinated Artichokes

Shetland Mussels Cooked in Lemon Grass, Lime Leaf, Red Chilli & Coconut Broth

Grilled Cornish Mackerel Fillet with Fennel, Red Onion, Summer Radish & Orange Salad

Tiger Prawn Tempura, Asian Salad, Soy, Plum & Honey Dressing (G)

Seared Beef Fillet Carpaccio, Parmesan Shavings, Baby Leaf, Capers, Red Onions, Gherkin & Truffle Oil (G)

MAIN COURSE

Smith's Battered Atlantic Cod Fillet (G) (N)

Grilled Guernsey Skate, Smoked Chorizo and Chipotle Butter

Cornish Plaice Fillet Meuniere, Sauteed Samphire and Lemon Butter Sauce (G)

Pan Fried Cornish Sea Bass Fillets, Ginger, Chilli, Spring Onion, Citrus & Wasabi Dressing (G)

Baked Scottish Haddock Fillet, Leek and Parmesan Crumble (G)

Grilled Cajun Spiced Salmon Fillet with Fiery Jalapeño, Red Pepper & Cherry Tomato Salsa

Pan Fried Calves Liver, Smoked Streaky Bacon, Sage & Onion Stuffing, Red Wine Jus

Chargrilled Veal T Bone, Wild Mushroom Sauce & English Watercress

Chargrilled Prime 10oz Scottish Sirloin Steak & Peppercorn Sauce (£4 supplement) (G)

Tempura Cauliflower Florets with Curried Lentils & Salsa Verde (G)

SERVED WITH A CHOICE OF

Smith's Chips, Baby Buttered Herb Potatoes, Seasonal Vegetables, Steamed Rice, Mixed Salad

DESSERT

Roules Farm English Strawberries with Clotted Cream Ice Cream and Shortbread Biscuit (G)

Steamed Coconut and Raspberry Jam Sponge Pudding with Vanilla Custard (G)

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

Kahlua Mocha Crème Brûlée with Shortbread Biscuit (G)

Cheese Selection, Grapes, Chutney, Celery & Biscuits (G) (N)

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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Established 1958