

Smith's

St Valentine's Day 2022

PRE-STARTER

Tempura Tiger Prawn

STARTERS

Prawn, Crab & Avocado Timbale, Marie Rose Dressing (G)

Miso Glazed Black Cod with English Beetroot, Sea Samphire, Yuzu, Sesame & Red Chilli Dressing

Six Carlingford Rock Oysters with Shallot Vinegar Dressing

Seared Tuna Tataki, Avocado Puree, Red Chili, Crispy Shallots, Yuzu Dressing (G)

Rare Peppered Beef Fillet Salad, Colston Basset Stilton, Balsamic Onions, Confit Tomatoes, Extra Virgin Oil

Saint-Maure Goats Cheese & Caramelised Red Onion Tartlet with Wild Rocket & Crème Fraiche (G)

MAINS

Grilled Line Caught Wild Seabass Fillet with Braised Fennel, Candied Pancetta & Lemon Butter Sauce

Baked Fillet of Wild Norwegian Halibut with Tartare & Parmesan Crust & Chablis Cream Sauce (G)

Pan Fried Cornish Turbot with Sautéed Sea Samphire & Brown Shrimps (G)

Chargrilled Angus Beef Fillet with Caramelised Shallots, Sautéed Wild Mushrooms,
Balsamic Glazed Cherry Tomatoes & Truffle Jus

Teriyaki Salmon Fillet with Stir Fried Vegetables & Sticky Plum, Honey & Soy Dressing (G)

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

SIDE ORDERS

Buttered Seasonal Vegetables | Gratin Dauphinoise | Baby New Potatoes

DESSERTS

Belgian Chocolate, Hazelnut & Salted Caramel Tartlet & Clotted Cream (G) (N)

Banoffee Cheesecake & Banana Butterscotch Ice Cream (G)

Vanilla Crème Brulee with Strawberry Compote & Shortbread Biscuit (G)

Selection of Fine Cheeses, Fig & Liquorice Chutney, Biscuits, Grapes & Celery (G) (N)

FINISH

COFFEE & PETIT FOURS

£95 PER PERSON

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.

Smith's