

# 'SMITHS' OF SMITHFIELD

THE DINING ROOM

## TASTING PLATTER

Gin & Peppercorn Cured Salmon, Pickled Cucumber - Pork Cheek Nugget, Apple & Cardamom Puree - Cured Meats - Roasted Beet, Endive Salad, Walnuts, Goats Cheese (v) - Focaccia & Whipped Avocado (v) **£18.50**

## FOR THE TABLE

'SMITHS' Focaccia & Eight Grain Bread, Olive Oil & Balsamic Vinegar (v) (For Two) **£2.25**

House Marinated Green & Black Olives (v) **£3.25**

Dips - Whipped Avocado, Smoked Aubergine, White Bean Puree (v) **£3.50**

## STARTERS

Steak Tartare, Bloody Mary Gel, Sourdough **£12.00**

Roasted Beet, Endive Salad, Walnuts, Goats Cheese (v) **£8.25**

Salt & Pepper Squid, Roast Garlic, Chilli Dressing & Coriander **£9.75**

Pork Cheek Nuggets, Apple & Cardamom Puree **£10.00**

Seared Scallops, Black Pudding, Crispy Bacon, Cauliflower Puree **£12.75**

Pumpkin & Sage Ravioli, Amaretti Biscuit Butter (v) **£8.00**

Gin & Peppercorn Cured Salmon, Pickled Cucumber, Soda Bread **£9.00**

## GRILLS

*At SMITHS we are still proud to butcher all of our beef on the premises.*

9oz Beef Burger, Cheddar Cheese, Crisp Bacon, Tomato Relish **£16.00**  
(Andrew James, South Devon)

9oz Rib Eye, 28 day aged **£24.00**  
(Andrew James, South Devon)

10oz Sirloin, 21 day aged **£26.00**  
(Rare Breed Meat, Colchester)

7oz Fillet, 21 day aged **£31.00**  
(Rare Breed Meat, Colchester)

12oz Rump, 30 day aged **£28.00**  
(Aubrey Allen, Coventry)

Cote de Boeuf, 28 day aged **£ by weight.**  
(Andrew James, South Devon)

Tomahawk to share, 28 day aged **£69.00**  
(Rare Breed Meat, Colchester)

17.5oz Buccleuch Beef, Rib on the bone **£49.00** (Campbell Brothers, Bonnyrigg, Scotland)

*Chips are included with all Grills*

## SAUCES

Peppercorn Sauce **£2.50**

Béarnaise Sauce (v) **£2.50**

Horseradish Cream (v) **£2.00**

## MAINS

Rare Breed Cottage Pie, Buttered Sprout Tops **£15.00**

Pan Fried Fish of the Day  
**Market Price**

Grilled Halibut, Lobster Mash, Spinach & Parsley Sauce **£25.00**

Henry's Cornfed Chicken, Chicken Liver Roll, Sweetcorn & Leeks **£16.50**

Jerusalem Artichoke & Ricotta Pithivier (v) **£14.50**

'SMITHS' Superfood: Quinoa, Avocado, Pomegranate, Roast Squash, Passionfruit Vinagrette with mixed grains Freekah, Kaniwa and Siyez (v) **£12.00**

## SIDES

Daily Vegetables (v) **£4.50**  
Lobster Mac & Cheese **£7.00**  
Garlic Field Mushrooms (v) **£4.00**  
Creamed Spinach (v) **£5.00**  
Hand Cut Fat Chips (v) **£4.50**  
Chips (v) **£4.00**

## SALADS

Beetroot, Chicory with House Dressing and Walnuts (v) **£4.00**

Tomato Salad (v) **£4.00**

✉ Tell us like it is [feedback@thisissmiths.com](mailto:feedback@thisissmiths.com) | [f](#) [i](#) [#thisissmiths](#) | [🐦](#) Give us the bird [@thisissmiths](https://twitter.com/thisissmiths)

All prices include VAT at current rate. A discretionary service charge of 12.5% will be added. Please inform your server of any allergies you may have.