

# 'SMITHS' OF SMITHFIELD

## THE DINING ROOM

### TASTING PLATTER

Scorched Mackerel, Avocado Whip, Beer Pickled Onion - Braised Pork Cheek with Apple & Cardamom Puree - Cured Meats - Roasted Beet, Endive Salad, Walnuts, Goats Cheese (v) - Focaccia & Whipped Avocado (v) **£18.50**

### STARTERS

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

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

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

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

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

Scorched Mackerel, Avocado Whip,  
Beer Pickled Onion **£8.50**

Octopus Carpaccio,  
Passion Fruit Dressing **£10.00**

### 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**

### 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, wet aged **£26.00**  
(Smithfield Market)

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)

T-Bone, 1kg **£75.00**  
(Rare Breed Meat, Colchester)

**Chips are included with all Grills**

**Surf 'n' Turf your steak - Add:**  
Grilled Tiger Prawn with Garlic Butter **£10.00**  
x3 for **£20.00**

### SAUCES

Peppercorn Sauce **£2.50**  
Béarnaise Sauce (v) **£2.50**  
Horseradish Cream (v) **£2.00**

### MAINS

Tongue & Cheek,  
(Braised Beef & Pork)  
Artichoke, Wild Mushrooms,  
Garlic Cream **£20.00**

Grilled Dover Sole,  
Caper & Herb Butter **£30.00**

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

Roast Duck Breast, Salsify, Swiss  
Chard, Aubergine Puree **£19.50**

Leek Tartine, Red Onion Marmalade,  
Golden Cross Goats Cheese (v) **£16.50**

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

### SIDES

Asparagus Fries, Hollandaise (v) **£7.50**

Broccoli, Bacon & Cheese Melt **£6.00**

Cauliflower Bake (v) **£5.75**

Mac & Cheese **£5.50**

Creamed Spinach (v) **£5.00**

Spinach, Chilli & Garlic (v) **£5.00**

Garlic Field Mushrooms (v) **£4.00**

Chips (v) **£4.00**

Beetroot, Chicory &  
Walnut Salad (v) **£4.00**

Tomato Salad (v) **£4.00**

Onion Rings (v) **£4.00**

Caesar Salad (v) **£4.00**

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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.