

The Grill

'SMITHS' OF SMITHFIELD'

Autumn Set Menu

72 per person

For the Table

Warm sourdough, caramelised onion butter / 3 supplement per person / 212 Kcal

Nocellara olives, lemon, chilli & oregano / 3 supplement per person / 265 Kcal

Exmoor caviar, sour cream & blinis / 15 supplement per person / 128 Kcal

Colchester rock oysters, shallot vinegar, lemon / 4.5 ea / 46 kcal

Starters

Glazed pork cheeks, celeriac remoulade, burnt apple
545 Kcal

Tuna carpaccio, tonatto dressing, anchovy, lemon,
capers / 354 Kcal

Heritage carrot terrine, rocket pesto, pickled carrot,
orange / ve / 330 Kcal

Buratta, grilled pear, tardivo, sumac / v / 573 Kcal

Orkney scallops, turnip, lime, scallop roe cream
293 Kcal / 12.5 supplement

Mains

9oz sirloin, king oyster mushroom, triple cooked
chips, caramelised onion jus / 1103 Kcal
Upgrade to 7oz fillet / 12.5 supplement

Grilled & tempura cauliflower, red pepper,
smoked almond / ve / 779 Kcal

Ricotta, spinach & wild mushroom tortellini,
Swiss chard, lemon butter, pine nuts / v /
981 Kcal

Chalk stream trout, clam, potato & seaweed
chowder, trout roe / 568 Kcal

Sides

Served to the table
5 supplement per person (whole group)

Charred hispi, harissa & tahini / ve / 356 Kcal

Leaf salad, parmesan, croutons, ranch dressing / 260 Kcal

Beetroot, goats curd, hazelnuts, sherry vinegar / v / 390 Kcal

Puddings

Dark chocolate & espresso gateau,
coffee ice cream, hazelnut praline / v / 631 Kcal

Coconut & vanilla panna cotta, plum sorbet,
almond crumb / ve / 464 Kcal

Long Clawson blue, seasonal chutney, fig & spelt crackers, celery / v /
7.5 supplement / 465 Kcal

Petit Fours

Coffee & petit fours / v
5 supplement per person (whole group)

*Before you order your food and drink, please inform a member of the team if you have a food allergy or intolerance.
An adult's recommended daily allowance is (2000 Kcal) Please note that some of our dishes are cooked using an oil
which is produced from a genetically modified product.*

(v) Vegetarian (ve) Vegan