

# The Grill

'SMITHS' OF SMITHFIELD'

## Autumn Set Menu

69.5 per person

### For the Table

Young's ale sourdough, chimichurri butter / 623 Kcal / 2.5 supplement per person (whole group).  
Gluten free & vegan alternatives available

#### Starters

Gin cured Scottish salmon, cucumber, apple,  
trout roe / 667 Kcal

Scotch beef tartare, egg yolk, pickles,  
horseradish, parmesan, lovage / 517 Kcal

Charred kohlrabi carpaccio, vegan feta,  
walnuts & dates / ve / 376 Kcal

#### Mains

9oz dry aged sirloin, ox cheek croquette, triple  
cooked chips, beef fat bearnaise / 1403 Kcal  
Upgrade to 7oz fillet / 997 Kcal / 12.5 supplement

Grilled Cornish sole, brown shrimp beurre blanc,  
confit leeks, pickled lemon, caviar / 869 Kcal

BBQ celeriac, pickled wild mushrooms,  
caramelised onion, black truffle / ve / 417 Kcal

#### Additional Sides

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

Castelfranco lettuce, apple, hazelnuts, champagne  
vinegar / ve / 225 Kcal

Grilled hispi, miso & chilli butter / v / 275 Kcal

Triple cooked chips / ve / 527 Kcal

#### Puddings

Dark chocolate cremeaux, peanut parfait, salted  
caramel / v / 903 Kcal

Delica pumpkin pie, maple syrup,  
coconut & pumpkin seed ice cream / ve / 772 Kcal

Granny smith apple tart tatin, calvados ice cream  
/ v / 909 Kcal

Cashel Blue, seasonal chutney, fig & spelt crackers,  
celery / v / 431 Kcal / 7.5 supplement

### Petit Fours

Coffee & chocolates / v / 431 Kcal  
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

(vea) Vegan available