

# The Grill

'SMITHS' OF SMITHFIELD'

## March Set Menu

72 per person

### For the Table

Young's ale sourdough, black olive & caper butter / 2.5 supplement per person

#### Starters

Yorkshire venison, ham & green peppercorn terrine, plum ketchup, pickles, sourdough

Smoked salmon, devon crab, fennel, orange, brown crab mayo, salmon roe

King oyster mushrooms, chestnut purée, pickled walnut, chestnut crumble / ve

Jerusalem artichokes, pickled pear, pumpkin seeds, stilton dressing / v

#### Mains

9oz Dairy Cow sirloin, watercress, pickled shallots, ox cheek gravy, truffle chips  
*Upgrade to 7oz fillet / 12.5 supplement*

Slow cooked celeriac, lyonnaise onions, black truffle, puffed rice / ve

Heritage squash & goats cheese agnolotti, brown butter, sage, lemon / v

Cornish cod, shellfish consommé, mussels, seaweed, hand rolled cavatelli

#### Sides

Served to the table

5 supplement per person (whole group)

Heritage beetroot, goats cheese, sherry vinegar / v

Grilled hispi, miso & chilli butter / v

Castelfranco salad, apple, hazelnuts / ve

#### Puddings

Grilled pineapple, coconut, dark rum, banana & passion fruit sorbet / ve

Dark chocolate & cherry gâteaux, sour cherry ice cream / v

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

### 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