

The Grill

'SMITHS' OF SMITHFIELD'

Spring Set Menu

72 per person

For the Table

Warm sourdough, wild garlic & caper 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

Norfolk chicken, morel & leek terrine, piccalilli,
sourdough / 357 Kcal

Citrus cured sea bream, smoked labneh,
cucumber, apple, monks beard / 346 Kcal

Wykham Farm asparagus, wild garlic velouté,
black truffle, hazelnuts / ve / 266 Kcal

Isle of Wight tomatoes, goats curd, black olive,
basil / v / 373 Kcal

Mains

9oz sirloin, ox cheek arancini, truffle chips,
chimichurri, watercress / 796 Kcal
Upgrade to 7oz fillet / 12.5 supplement

Globe artichoke barigoule, peas, broad beans,
salsa verde / ve / 596 Kcal

Ricotta, spinach & morel tortellini, courgette, mint,
lemon butter, walnuts / v / 978 Kcal

Cornish cod, shellfish consommé, mussels,
seaweed, hand rolled cavatelli / 427 Kcal

Sides

Served to the table

5 supplement per person (whole group)

Jersey Royals, wild garlic & samphire / v / 325 Kcal

Sprouting broccoli, garlic, lemon & chilli / v / 230 Kcal

Spring vegetable salad, citrus vinaigrette / ve / 316 Kcal

Puddings

Lemon parfait, coconut, meringue, basil / ve / 351 Kcal

Coffee & mascarpone choux bun,
espresso martini ice cream / v / 656 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