

The Grill

'SMITHS' OF SMITHFIELD'

Summer Set Menu

72 per person

For the Table

Warm sourdough, sun dried tomato & red pepper 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, shitake & leek terrine, piccalilli,
sourdough / 357 Kcal

Cured cornish monkfish, orange, grapefruit, capers
346 Kcal

Isle of Wight tomatoes, pickled watermelon, vegan
feta / ve / 266 Kcal

Buratta, smoked aubergine, tahini, pomegranate / v
373 Kcal

Orkney scallops, tomato fondue, basil,
pickled cucumber / 379 Kcal / 12.5 supplement

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 & wild mushroom 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, basil pesto & samphire / v / 325 Kcal

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

Summer vegetable salad, citrus vinaigrette / ve / 316 Kcal

Puddings

Peach & raspberry pavlova, lemon verbena ice cream / ve
555 Kcal

Mayan chocolate marquise, honeycomb & crème fraîche / v

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