

The Grill

'SMITHS' OF SMITHFIELD'

Spring Set Menu

69.5 per person

For the Table

Young's ale sourdough, wild garlic butter / 623 Kcal / 2.5 supplement per person

Starters

Cured chalk stream trout, burnt orange, capers,
radish, caviar / 541 Kcal

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

Sussex tomato gazpacho, vegan feta, cucumber,
olive oil, basil / ve / 413 Kcal

Mains

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

Cornish cod, warm tartare, new season peas,
cockles, sea shore vegetables / 770 Kcal

Warm salad of asparagus & violet artichoke,
courgette, cashew, black truffle / ve / 465 Kcal

Additional Sides

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

Castel franco lettuce, apple, hazelnuts, champagne
vinegar / 225 Kcal

Courgettes, goats cheese, gremolata / v / 275 Kcal

Triple cooked chips / ve / 527 Kcal

Puddings

Valrhona chocolate, candied peanuts, salted
caramel / v / 929 Kcal

Coconut panna cotta, mango, passionfruit,
lime / ve / 249 Kcal

Duck egg custard tart, kampot pepper, marmalade
ice cream / v / 909 Kcal

Long Clawson 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