

# The Grill

'SMITHS' OF SMITHFIELD'

## Summer Set Menu

67.5 per person

### For the Table

Ale sourdough, garlic and chive butter / 280 Kcal / 2.5 per person

#### Starters

Gin & kombu cured salmon, wasabi, cucumber,  
buckwheat / 372 Kcal

Dry aged steak tartare, egg yolk, ponzu, chilli,  
sesame, lime / 261 Kcal

Heritage tomatoes, tomato consommé, basil,  
black olive, whipped feta / ve / 387 Kcal

King oyster mushrooms, crispy hens egg, peas,  
lemon, tarragon / v / 350 Kcal

#### Mains

9oz dairy cow sirloin, triple cooked chips,  
beef fat bearnaise / 1005 Kcal  
*Upgrade to 7oz fillet / 12.5 supplement / 491 Kcal*

Pan-fried cod, brown shrimp, lemongrass, broad  
beans, pickled dulse / 388 Kcal

Broad bean & nettle risotto, pickled shimeji  
mushrooms / ve / 1058 Kcal

Courgette flower, summer vegetable cassoulet,  
salsa verde, goats cheese, truffle / v / 445 Kcal

#### Additional Sides

Served to the table

Triple cooked chips / ve / 411 Kcal

Summer bean salad, hazelnuts  
& mustard / ve / 333 Kcal

Sprouting broccoli, miso & chilli butter / v / 410 Kcal

5 per person (*whole group*)

#### Puddings

Cherry & dark chocolate black forest  
gateau, lemon thyme ice cream / v / 910 Kcal

Raspberry and peach baked Alaska / v / 595 Kcal

Strawberry & Hibiscus Eton Mess / ve / 207 Kcal

British cheese selection, grapes, celery, caraway  
crackers / v / 7.5 supplement / 369 Kcal

### Petit Fours

Coffee & chocolate truffles / v / 152 Kcal  
5 per person

*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