

# The Grill

'SMITHS' OF SMITHFIELD'

## Spring Chefs Choice Menu

2 courses for 44 or 3 courses for 49 per person

### For the Table

Colchester rock oysters, shallot vinegar, lemon / 71 Kcal / 4.5 each

Young's ale sourdough, wild garlic butter / 623 Kcal / 6.5

Nocellara Olives / 230 Kcal / 6.5

### Starters

Buratta, basil pesto, broad beans, almonds / v / 324 Kcal

Ox cheek croquettes, lovage emulsion / 786 Kcal

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

### Mains

9oz rump steak, triple cooked chips,  
beef fat bearnaise / 1030 Kcal  
*Upgrade to 9oz sirloin / 1189 Kcal / 10 supplement*

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

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

### Sides

Triple cooked chips / 411 Kcal / 7 add truffle / 4

Grilled hispi, miso & chilli butter / 275 Kcal / 8

Creamed spinach / 475 Kcal / 8

Courgettes, goats cheese, gremolata / v / 275 Kcal / 8

Braised ox cheek & onion gravy mash / 835 Kcal / 8.5

Jersey Royals, wild garlic butter, capers / 325 Kcal / 8

Castelfranco lettuce, apple, hazelnuts / 225 Kcal / 7

### Puddings

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 / 5 supplement

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(v) Vegetarian

(ve) Vegan

(vea) Vegan available