

# 'SMITHS' OF SMITHFIELD

## SET MENU

Two Courses 18  
Three Courses 22

While you wait

Seasonal pickles / 132Kcal / 3.5 | Grilled sesame flatbread / 609Kcal / 6.5

Nocellara olives & guindilla chilli / 253 Kcal / 6.5

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### Starters

Grilled merguez, pickled onions, pomegranate molasses, labneh / 390 Kcal

Gamma Ray battered cod cheeks, seaweed hot sauce, Beavertown pickles / 347 Kcal

Torched watermelon, vegan feta, radicchio, mint / 188 Kcal / ve

### Mains

Bavette steak, sesame flat bread, fried egg, chimichurri, onion rings / 957 Kcal / 5 supplement

Chipotle courgettes, smoked aubergine, tomato, herb yoghurt, pumpkin seeds / 287 Kcal / ve

Crispy squid roll, smacked cucumber, kimchi mayo, kombu fries / 722 Kcal

### Puddings

Sticky toffee pudding, smoked toffee sauce, vanilla ice cream 911 Kcal / v

Smiths' banana split, maraschino cherries, almonds, dark rum 718 Kcal / v

Selection of Jude's ice creams — please ask for today's selection 579 Kcal / ve

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### Sides

Fries 430 Kcal / ve / 6.5

Kimchi & sesame slaw 265 Kcal / ve / 6

Cajun spiced corn ribs / ve / 312 Kcal / 6

Smacked cucumber / ve / 160 Kcal / 5.5

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