

The Grill

'SMITHS'

STARTERS

Little Bird cured Scottish salmon, horseradish and beetroot relish, warm bread, samphire butter	9.5
Ham hock terrine, pickled radish, cornichons, artichoke bread, mustard butter	8.5
Shallot and nettle tarte tatin, Tor pyramid goat cheese, pickled walnuts (v)	8
Devon crab and Markham Farm asparagus salad, citrus dressing	10
Charred squid, roast Nutbourne tomatoes, spring onions, smoked chilli dressing	9
Crispy honey glazed Hampshire lamb ribs, wild garlic dip	8.5
Heritage beetroot salad, Yorkshire fettle, pear, chicory, candied spiced hazelnuts (v)	7.5
Seared Cornish scallops. smashed new season peas, smoked bacon loin crumb, lobster sauce	11.5
Pea and leek soup, poached Copper Maran egg	6.5

STEAKS

All served with triple cooked chips

8oz 28 day aged Scotch sirloin	27
12oz 28 day aged Scotch sirloin	34
8oz 28 day aged Scotch fillet	34
16oz 28 day aged Scotch bone in ribeye	36

EXTRAS

Half a Maine lobster	20
Monkfish scampi	12

SHARING CUTS

Priced by 100g

28 day aged Scotch T-bone	9
28 day aged Scotch Côte de Boeuf	11
50 day aged Scotch Chateaubriand	12

SAUCES

Bone marrow and wild garlic butter / Béarnaise / Peppercorn / Diane / Chimichurri

MAINS

Ultimate Mixed Grill of grilled lamb chop, hanger steak, butcher's sausage, smoked pork loin steak, bone marrow, roast onion, grilled tomato, beef dripping chips, fried hen's egg, watercress	26	Slow roast Creedy Carver duck leg, spiced lentils, spring greens, black cherry sauce	16
Salt beef and king oyster mushroom cottage pie, grain mustard mash, roasted carrots, gravy	16	Jerusalem artichokes, ricotta, spinach pithivier, wild mushroom sauce (v)	12
Day boat fish, herb roasted Jersey Royals, brown shrimp butter, purple sprouting broccoli	19	Black quinoa, pumpkin, spring greens, avocado, beetroot and pumpkin seed salad (vg)	12.5
Creedy Carver buttermilk chicken salad, pomegranates, bulgur wheat, toasted pistachio, harissa dressing	14.5	Roasted nettle crusted Hampshire lamb rack, Jersey Royals, minted peas	22
'SMITHS' Burger, cheese, ale onions, shredded lettuce, ketchup, mayo, pickles, fries	14.5	Stout and treacle cured pork collar, apple and radish slaw, fries	15
		Young's beer battered cod and chips, boiled egg tartare, mushy peas	15.5

SIDES

Triple cooked chips	4
Rosemary fries	4
Sweet potato fries	4.5
Roast onions	4
Creamed spinach	4.5
Mac 'n' cheese	4.5
Buttered asparagus	4.5
'SMITHS' salad	4
Smashed Jersey Royals	4
Roast cauliflower steak	4

PUDDINGS

Apple and gooseberry crumble, custard	6.5
Cambridge burnt cream	6.5
Caramelised apple and rosemary soufflé	6.5
Sticky toffee pudding, toffee sauce, vanilla ice cream	6.5
British Cheeseboard selection <i>Tor pyramid, Kentish Blue, Lord London, Rutland Red, toast, chutney and pickles</i>	10
A selection of Jude's ice cream or sorbet	6

A discretionary service charge of 12.5% will be added to your bill. Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. All prices are inclusive of VAT.

WHITE WINES

LIGHT AND CRISP

Sancerre AOP
Loire, France
B 38.00

Colección Privada Reserva
Sauvignon Blanc
Maule, Chile
B 26.00

Domaine de la Foliette Muscadet
Vieilles Vignes
Loire, France
M 8.10 L 11.10 B 33.00

Esprit Marin Picpoul de Pinet
Languedoc, France
M 7.35 L 10.05 B 30.00

RIPE AND RICH

Babich Classic Sauvignon Blanc
Marlborough, New Zealand
M 10.20 L 14.10 B 42.00

Chablis Domaines Brocard
Chablis, France
M 8.90 L 12.25 B 36.50

Castel Firmian Pinot Grigio
Trento, Italy
M 7.35 L 10.05 B 30.00

ROSÉ WINE

Whispering Angel
Côtes de Provence, France
M 9.75 L 13.40 B 37.00

Urban Provence
Côtes de Provence, France
B 33.00

Rosa dei Masi,
Friuli-Venezia Giulia, Italy
B 32.00

Sessola Pinot Grigio Rosé
Veneto, Italy
M 6.50 L 8.85 B 26.00

Viña Torcida Rosé
Rioja, Spain
B 28.00

SPECIALIST WINES FOR THE GRILL

RED MEAT

Finca Perdiel Merlot
Mendoza, Argentina
B 45.00

Bodega Norton Privada Malbec
Mendoza, Argentina
B 45.00

Bodega Norton Porteño Malbec
Mendoza, Argentina
M 6.90 L 9.35 B 27.50

Deakin Estate Artisan's Blend
Shiraz Viognier
Victoria, Australia
M 7.25 L 9.90 B 29.00

Babylon's Peak SMG
Swartland, South Africa
B 45.00

Château St. Pierre Lussac
Saint-Emilion
Bordeaux, France
M 8.10 L 11.10 B 33.00

Henri de Villamont Bourgogne
Pinot Noir
Burgundy, France
B 42.00

Château d'Aigueville
Côtes du Rhône Villages
Rhône, France
M 7.50 L 10.25 B 30.50

Mezzacorona Lagrein
Trento, Italy
B 30.00

Feudo Arancio Nero d'Avola
Sicily, Italy
M 8.10 L 11.10 B 33.00

Conde Valdemar Crianza
Rioja, Spain
M 8.50 L 11.75 B 35.00

Cygnus, Tasca
Sicily, Italy
B 45.00

La La Land Pinot Noir
Victoria, Australia
M 8.00 L 10.90 B 32.50

WHITE MEAT

Georges Duboeuf
Château des Déduits, Fleurie
Beaujolais, France
B 39.00

Casa Lapostolle
Grand Selection Chardonnay
Casablanca, Chile
B 28.00

Georges Duboeuf Mâcon-Villages,
Burgundy, France
M 8.35 L 11.40 B 34.00

Foucher Lebrun
La Vigne du Bois Joli Pouilly-Fumé
Loire, France
B 81.00

Babylon's Peak Chenin Blanc
Swartland, South Africa
B 35.00

Gavi Cá di Mezzo
Piedmont, Italy
M 7.75 L 10.60 B 31.50

RED WINE

Guenoc Merlot
California, USA
B 38.00

Joel Gott Zinfandel
California, USA
B 48.00

Château Haut-Maginet
Bordeaux, France
B 30.00

Jean Descombes Morgon
Beaujolais, France
M 10.95 L 15.10 B 45.00

Domaine de Beurenard,
Châteauneuf-du-Pape Boisrenard
Rhône, France
B 52.00

Masi Campofiorin
Veneto, Italy
B 35.00

Prunotto Barolo
Piedmont, Italy
B 53.00

Primitivo Tomaresca
Puglia, Italy
B 30.00

Neil Ellis Selection Pinotage
Stellenbosch, South Africa
B 62.00

Corbec Appassimento
Mendoza, Argentina
M 14.60 L 20.10 B 60.00

Katnook Estate Founder's Block
Cabernet Sauvignon
Coonawarra, Australia
B 37.00

Lapostolle Grand Selection
Carménère
Rapel, Chile
B 37.00

Conde Valdemar Reserva
Rioja, Spain
B 40.00

Colección Privada Reserva Merlot
Maule, Chile
M 6.50 L 8.85 B 26.00

CHAMPAGNE & SPARKLING WINES

Drappier Carte D'Or Brut
Champagne, France
S 11.65 B 55.00

Perrier Jouët Grand Brut
Champagne, France
S 12.70 B 60.00

Perrier Jouët Blason Rosé
Champagne, France
B 74.00

Perrier Jouët Belle Epoque
Champagne, France
B 180.00

Col Vittorio Superiore Prosecco DOCG
Veneto, Italy
S 7.40 B 36.00

Bolney Estate Cuvée Rosé
Sussex, England
B 60.00

SOMMELIER'S SELECTION

RED WINE

Cahors Prestige
Château Haut Monplaisir
Cahors, France
B 45.00

Roccalanna
Montepulciano d'Abruzzo
Abruzzo, Italy
B 25.00

Prunotto Dolcetto d'Alba
Veneto, Italy
B 45.00

Chapel Hill Mourvèdre
McLaren Vale, Australia
B 47.00

WHITE WINE

Chronus Branco, Dao
Portugal
M 9.25 L 12.75 B 31.00

Pratello Lugana Catulliano
Veneto, Italy
B 36.00

Torroxal Albarino
Rías Baixas, Spain
M 9.75 L 13.40 B 38.00

FINE WINES

Babich Black Label Pinot Noir
Marlborough, New Zealand
B 52.00

Château Monbrison, Margaux 2007
Bordeaux, France
B 85.00

Mercurey Rouge 1er Cru Naugues Jacqueson
Burgundy, France
B 95.00

Guigal Côte-Rôtie 2010
Rhône, France
B 120.00

Poggio Antico Brunello di Montalcino
Riserva 2011
Tuscany, Italy
B 100.00

Tignanello Antinori 2013
Tuscany, Italy
B 180.00

Masi Amarone Riserva Costasera 2011
Veneto, Italy
B 65.50

Henri de Villamont Rully Blanc 2014
Burgundy, France
B 70.00

Jean-Marc Brocard Chablis 1er Cru
Montmains 2016
Burgundy, France
B 75.00

Babich Family Estates Cowslip Valley Riesling
Marlborough, New Zealand
B 45.00

MEASURES

Glass Sizes: S 125ml M 175ml L 250ml
Bottle: B 750ml