

# Restaurant

'SMITHS' OF SMITHFIELD'

## For the Table

Sourdough with salted butter 615 Kcal

### Starters

Wood-fired kohlrabi, pickled mushrooms, apple walnuts, dandelion /ve / 221 Kcal /

Citrus cured salmon, cucumber, fennel, caviar, buttermilk / 233 Kcal /

Potted Barbary duck, caramelised onion chutney, bitter orange, endive / 761 Kcal /

### Mains

Pan fried stone bass, rainbow chard, Fowey mussels, pink firs, chilli / 490 Kcal

9oz dry aged sirloin steak, triple cooked chips, beef fat béarnaise / 1005 Kcal

Potato gnocchi, wild garlic, walnuts, vegan feta /ve / 210 Kcal

## Puddings

Dark chocolate delice, pistachio, clementine, popping candy / 715 Kcal

Iced mango and coconut parfait, passionfruit, mint / ve / 210 Kcal

Treacle tart, Cornish clotted cream / 629 Kcal

### Additional Sides

Triple cooked chips / 354 Kcal / 6

Stem broccoli, Marmite butter / 388 Kcal / 7

Gem, anchovy, caesar dressing, croutons / 218 Kcal / 7

Creamed spinach / 475 Kcal / 7

### British Cheeses

served with seasonal chutney, grapes celery & caraway crackers

Baron Bigod, soft, cows milk, unpasteurised, Brie style, Suffolk / 415 Kcal

Blue Vinny, firm, blue, cows milk, pasteurised, Dorset / 387 Kcal

Driftwood, soft, ash rind, goats milk, unpasteurised, Somerset / 366 Kcal

One cheese 8, two for 15, three for 20

## Three courses 60

*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.*