

Smith's

Bar & Grill

Bottomless Lunch & Dinner

Available every Friday 12pm - 4pm, 6pm - close

90-MINUTES OF SHARING BOTTOMLESS FOOD £35pp | 90-MINUTES OF SHARING BOTTOMLESS FOOD, SPARKLING WINE, BELLINI AND MIMOSAS, £50pp

*Each dish on the menu can be ordered separately at the specified price stated.

HOMEMADE SOUP OF THE DAY (MP)
Seasonal ingredients, served with bread

NICOISE £14.5
Tuna, potato, egg, anchovies and lettuce

CALAMARI £9.5
Deep-fried with tartare sauce

PARMIGIANA (V) £9
Aubergine and courgettes in a rich tomato sauce, mozzarella and parmesan cheese

THAI SALAD £16.5
Beef strips, peppers, carrots, chilli, daikon, sweet chilli dressing

GAMBERI E ZUCCHINE FRITTE £12
Prawns and courgettes tempura with pesto mayo

FISH AND CHIPS £17.5
Traditional beer battered fresh haddock fillet, tartare sauce, mushy peas, chips

SMITH'S BURGER £17.50
Scottish beef, Gruyere cheese, bacon, red onion, pickles, Dijon mayo, chips

PORK RIBS £18
Marinated in a smoky barbeque sauce, spring onion, fresh chilli and cancha

BABY CHICKEN £17
Chargrilled, marinated with lemon and thyme, grilled vegetables

AVO BURGER £15
With salmon, tuna or vegan cream cheese

STEAK & EGG £22
*(Supplement £5)
Hash brown and fried egg*

SALMON TARTARE £11
With avocado and lemon dressing

HALLOUMI, AVOCADO AND SPINACH SALAD (V) £15.5
Orange, fennel, pomegranate

ARTICHOKES (V) £13
Pea puree, goat curd and mixed leaf

GREEK SALAD (V) £10
Beef tomatoes, cucumber, feta, oregano

CHICKEN LIVER PARFAIT £8.5
Port jelly and brioche

DESSERTS

FRUIT SALAD £8

CHIA PUDDING £9

Guests may only order two dishes per person at a time. Subsequent orders will be processed when 75% of the food served has been eaten. Menu subject to change. Last orders are 15 minutes before the end of your sitting. You must choose your drink preference at the start of your meal, and this will be your choice for the remainder of your sitting.



A la Carte

STARTERS

MALDON ROCK OYSTERS 3/6 £12/£22.5
Mignonette sauce, lemon

TUNA TARTARE £13
Tuna mayo, chives and cress

TRIO OF RAW FISH TO SHARE £22
Sashimi style selection of fish with ginger, soy, wasabi

WILD MUSHROOMS (VE) £10
Pan-fried king mushroom, sauteed girolles, cep puree

BURRATA (V) £12.5
Pesto and datterino tomatoes

CHARCUTERIE BOARD £12
Three types of cured meats

SCALLOPS £14
Pan-fried with jerusalem artichoke puree, bacon crumbles and veal jus

BEEF TARTARE £17.5
Freshly Shaved black winter truffle, capers, Tabasco, and a quail egg yolk

MAINS

SALMON STEAK £22
Chargrilled with fennel salad

SEAFOOD RISOTTO £28
Mussel, clams, prawns, squid and langoustine

TUNA STEAK £24
Chargrilled, with caponata, cherry tomatoes and salsa verde

OCTOPUS £27
Pan-fried, with new potatoes, olives, capers and cherry tomatoes

BEEF RIB £25
Slow cooked, sweet potato puree, bordelaise sauce and basil oil

SIRLOIN STEAK 10 OZ £30
Chimichurri or peppercorn sauce

FILLET STEAK 6OZ £34
Chimichurri or peppercorn sauce

RIB EYE STEAK 12OZ £40
Chimichurri or peppercorn sauce

TRUFFLE TAGLIATELLE £28
Fresh handmade tagliatelle, parmesan and shaved black winter truffle

PORK RIBS £18
Marinated in a smoky barbeque sauce, with spring onion, fresh chilli and cancha

SEABASS FILLET £22
Pan-fried, with fennel and citrus salad

LAMB RACK £28
Celeriac puree, kale, and red wine jus

SIDES

MIXED LEAF SALAD £5

GREEN BEANS £5

CHIPS £5

ROAST NEW POTATOES £5

BROCCOLI WITH CHILLI AND GARLIC £5

TRUFFLE AND PARMESAN CHIPS £6.5

CAULIFLOWER CHEESE £5

Allergen information available on request.
A discretionary 12.5% service charge will be added to your bill