

Bottomless Lunch & Dinner

Available every Friday 12pm - 4pm, 6pm - 11pm, every Saturday 7pm - 11pm 90-MINUTES OF SHARING BOTTOMLESS FOOD £35pp | 90-MINUTES OF SHARING BOTTOMLESS FOOD, SPARKLING WINE, BELLINI & MIMOSAS, £50pp

Cold plates:

MALDON ROCK OYSTERS 3pcs Supplement £10 (**) Mignonette sauce, lemon

AVO BURGER / With salmon, tuna or vegan cream cheese

CHICKEN LIVER PARFAIT Port jelly and brioche

GREEK SALAD (*) Beef tomatoes, cucumber, feta, oregano

AVOCADO AND SPINACH SALAD (*) Orange, fennel, pomegranate

ARTICHOKES (\$\ightarrow\$) Pea puree, vegan cream cheese and mixed leaf SALMON TARTARE With avocado and lemon dressing

SMITH'S SALAD New potatoes, green beans, datterini tomatoes, red onions, capers, olives, parsley vinaigrette

Hot Plates:

HOMEMADE SOUP OF THE DAY Seasonal ingredients, served with bread

TRUFFLE TAGLIATELLE Supplement £15 Fresh handmade tagliatelle, parmesan, shaved black winter truffle

CALAMARI Deep-fried with tartare sauce

THAI SALAD (*) Beef strips, peppers, carrots, chilli, daikon, sweet chilli dressing

GAMBERI E ZUCCHINE FRITTE Prawns and courgettes tempura with pesto mayo

PARMIGIANA (*) Aubergine and courgettes in a rich tomato sauce, mozzarella and parmesan cheese

FISH AND CHIPS

Traditional beer battered fresh haddock fillet, tartare sauce, mushy peas, chips

SMITH'S BURGER

Scottish beef, Gruyere cheese, bacon, red onion, pickles, Dijon mayo, chips

PORK RIBS

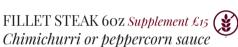
Marinated in a smoky barbeque sauce, spring onion, fresh chilli

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

STEAK:

STEAK & EGG Supplement £5 Flat iron steak, hash brown and fried egg

SIRLOIN STEAK 10 oz Supplement £15 (**) Chimichurri or peppeocorn sauce



RIB EYE STEAK 120z Supplement £20 Chimichurri or peppercorn sauce



Dessert

FRUIT SALAD

CHIA PUDDING (*)

CHURROS









Vegan



Gluten Free



Vegetarian

Gluten-free bread available on request. 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 discretionary 12.5% service charge will be added to your bill



Bottomless Lunch & Dinner

Menu for the tables of 9 and more guests

90-MINUTES OF SHARING BOTTOMLESS FOOD, SPARKLING WINE, BELLINI AND MIMOSAS, £50PP

Selection of sharing dishes:

All dishes served upon the arrival to share

BREAD AND OLIVES

AVO BURGER (\$\ightarrow\$) With salmon, tuna or vegan cream cheese

CHICKEN LIVER PARFAIT Port jelly and brioche

GREEK SALAD (*) Beef tomatoes, cucumber, feta, oregano

AVOCADO AND SPINACH SALAD Orange, fennel, pomegranate

ARTICHOKES (\$) Pea puree, vegan cream cheese and mixed leaf SALMON TARTARE With avocado and lemon dressing

CHARCUTERIE BOARD Three types of cured meats

Hot Plates:

Order one hot plate at a time

HOMEMADE SOUP OF THE DAY Seasonal ingredients, served with bread

TRUFFLE TAGLIATELLE Supplement £15 Fresh handmade tagliatelle, parmesan, shaved black winter truffle

CALAMARI Deep-fried with tartare sauce

THAI SALAD (*) Beef strips, peppers, carrots, chilli, daikon, sweet chilli dressing

GAMBERI E ZUCCHINE FRITTE Prawns and courgettes tempura with pesto mayo

PARMIGIANA(*) Aubergine and courgettes in a rich tomato sauce, mozzarella and parmesan cheese

FISH AND CHIPS

Traditional beer battered fresh haddock fillet, tartare sauce, mushy peas, chips

SMITH'S BURGER

Scottish beef, Gruyere cheese, bacon, red onion, pickles, Dijon mayo, chips

PORK RIBS

Marinated in a smoky barbeque sauce, spring onion, fresh chilli

BABY CHICKEN(\$)

Chargrilled, marinated with lemon and thyme, grilled vegetables

STEAK:

STEAK & EGG Supplement £5 Flat iron steak, hash brown and fried egg

SIRLOIN STEAK 10 oz Supplement £15 (\$\dots) Chimichurri or peppeocorn sauce

FILLET STEAK 60z Supplement £15 Chimichurri or peppercorn sauce

RIB EYE STEAK 120z Supplement £20 Chimichurri or peppercorn sauce

Dessert

FRUIT SALAD

CHIA PUDDING (\$)

CHURROS







Vegan



Gluten Free



Vegetarian

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