# Smith's <br> \section*{Bar \& Grill} 

Bottomless Lunch \& Dinner
Available every Friday 12pm - 4pm, 6pm - 11pm, every Saturday гpm - 11pm


## Cold plates:

MALDON ROCK OYSTERS 3pcs Supplement £ı
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 (\%)
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:

## 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 £s
Flat iron steak, hash brown and fried egg
SIRLOIN STEAK 10 oz Supplement $£ 15$
Chimichurri or peppeocorn sauce
FILLET STEAK 6oz Supplement $£ 15$ (
Chimichurri or peppercorn sauce
RIB EYE STEAK 120 Z Supplement $£ 20$
Chimichurri or peppercorn sauce

## Dessert

Vegetarian

# Smith's <br> Bar \& Grill 

## Botíomless 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:<br>All dishes served upon the arrival to share

BREAD AND OLIVES

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 (8)
Pea puree, vegan cream cheese and mixed leaf

## Hot Plates:

Order one hot plate at a time

## 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

SALMON TARTARE
With avocado and lemon dressing
CHARCUTERIE BOARD
Three types of cured meats

## STEAK:

STEAK $\not \subset$ EGG Supplement $£ 5$
Flat iron steak, hash brown and fried egg
SIRLOIN STEAK 10 oz Supplement $£_{5}$ Chimichurri or peppeocorn sauce

FILLET STEAK 6oz Supplement $£ 15$
Chimichurri or peppercorn sauce
RIB EYE STEAK $120 z$ Supplement $£ 20$ Chimichurri or peppercorn sauce

## Dessert

CHURROS

