

The Old Smithy Festive Evening Menu

Available throughout December

Starters

Roasted Butternut Squash Soup (GFA)

Bowl of homemade soup with warm baked bread £4.75

Pressed Salmon (GF)

Salmon poached with dill and lemon, topped with smoked salmon and dill mayonnaise and dressed leaves £6.50

Chicken Liver Pate

Chicken liver and smoked bacon pate flavoured with cranberries and brandy, served with toast and chutney £6.50

Pepper Pot Mushrooms

Button mushrooms cooked in cream, peppercorns and stilton, served in a filo pastry basket and a stilton crust £6

Mackerel on Toast (GFA)

Pan fried in citrus oil with slow roasted tomatoes, watercress and balsamic £6

Brie Wedges

In a light coating of bread crumbs with a cranberry puree £5.50

Old Fashioned Whitebait

Deep fried, served with dressed salad tartare sauce and lemon wedge £5.50

Mains

Beer Battered Cod Goujons

Served with hand cut chips, mushy or garden peas £14

Mixed Grill Skewers (GF)

Fillet of beef, chicken breast, pork fillet, red onion and mushroom cooked medium, served with dressed salad and sweet potato fries £16

Duck Breast (GF)

Pan fried until pink served with Dauphinoise potatoes, steamed greens and a blackberry sauce £15

Calves Liver and Smoked Mash (GFA)

Crispy smoked bacon, fried onions, mashed potatoes and a red wine jus £14

Mediterranean Bake (GFA) (V)

Layers of roasted courgette, aubergine, red pepper with tomato and béchamel sauce, topped with melted stilton, served with dressed salad and garlic bread £12

Seafood Linguine

Assortment of fish and shellfish with a tomato, herb, chilli, garlic sauce £14

Slow Cooked Lamb Shank (GF)

Served with herb crusted mini roast potatoes, redcurrant and minted red wine jus £16

Game Pie

Slow cooked locally sourced game, button mushrooms and red wine served in a mushroom short crust pastry, with smoked mash or hand cut chips £13

Staffordshire Roast Turkey

With pigs in blankets, stuffing, roast parsnips, Yorkshire pudding, roast potatoes and gravy £13

Sharing Starters/Mains

Whole Baked Camembert (GFA)

Studded with rosemary and garlic served with celery sticks, Autumn chutney, Artisan bread and a trio of flavoured butters £10

Sizzling Duck Legs (confit)

Served with hoisin sauce, pancakes, shredded spring onion and cucumber £13

Festive Sharer

Pigs in blankets, mini Yorkshire puds filled with turkey and cranberry sauce, stuffing balls, honey glazed baked ham and crusty bread £15

Fish Sharer

Garlic king prawns, calamari rings, smoked salmon, mackerel pate, smoked haddock fish cake, served with 3 dips and baked breads £15

Breads (GFA)

Selection of breads with balsamic vinegar and olive oil £4 per person

Olives (GF)

Mixed olives and feta cheese £4 per bowl

Lobster and King Prawn Fishcake

Served on a bed of spinach and samphire, topped with a poached egg and a prawn sauce £15

Chicken Supreme (GF)

Roasted with lemon thyme, Dauphinoise potatoes and a white wine, wild mushroom and cream sauce £13

Stuffed Field Mushrooms (V)

Baked with sautéed leeks, cheddar and parmesan cheese, sat on wilted spinach, tomato sauce and a bucket of sweet potato fries £12

Cod Fillet (GF)

Pan fried in citrus oil then baked with a chorizo and a herb crust, served with sautéed garlic and rosemary potatoes, and a lemon butter sauce £15

8oz Rib-eye Steak £16 - 8oz Fillet Steak £22 (GFA)

28 days hung and locally sourced, served with vine tomato, flat mushroom, caramelised shallot and hand cut chips

Stuffed Pork Fillet

Filled with herbs, wild mushrooms wrapped in pancetta with Dauphinoise potatoes roasted brussel sprouts and bacon cranberry and madeira jus £14

Fig, Walnut and Stilton Salad (GF) (V)

Mixed leaves, cherry tomatoes, cucumber and peppers tossed in a herb oil £13

Braised Beef Brisket (GFA)

With caramelised shallots, smoked mash and red wine reduction £15

Seabass Fillets (GF)

Pan fried in a citrus oil served with crushed new potatoes, steamed greens and herb oil £15

Side Orders (All Priced at £2.50)

Beer battered onion rings, creamed spinach, sautéed mushrooms, extra vegetables, extra potatoes, (chips, thin fries, mash, new, Dauphinoise), braised red cabbage, mixed salad

Sauces to accompany your steak: (All priced at £2.50)

Béarnaise, Peppercorn, Blue Cheese, Chasseur

All our meals are freshly cooked to order so busy service this may take slightly longer.

All weights are approximate pre-cooked weights.

Please be aware some meals may contain nuts and other allergens. If you have allergies or intolerances please inform a member of staff before placing your order.

GFA – This dish can be gluten free. GF – This dish is gluten free. Please note any fried products will not be gluten free

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