

The Old Smithy Festive Evening Menu

available throughout December

Starters

Sweet Potato with a hint of chilli or Pea and Ham Soup (GFA)

Bowl of homemade soup with warm baked bread £5

Salmon Trio (GF)

Smoked salmon, gravlax, salmon tempura skewer dressed leaves citrus and dill dressing £7

Chicken Liver Pate

Chicken liver pate flavoured with cranberries and brandy, served with a mini loaf and chutney £6.50

Button Mushrooms (V)

Sautéed in white wine, garlic and cream in a puff pastry case £6

Haloumi Skewers (V)

Cherry tomatoes, courgette and mushroom with a sweet chilli dip £6

Old Fashioned Whitebait

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

Crispy Beef Fillet

Beef fillet lightly spiced fried till crispy served with noodle's £7

Sharing dishes

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

Breaded king prawns, calamari, smoked salmon, Cajun cod skewers and whitebait served with three 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

Mains

Beer Battered Cod or Grilled with Butter

With hand cut chips, garden or mushy peas £14

Duck Breast (GF)

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

Venison Cottage Pie

Slow cooked venison in a rich sauce topped with a swede and potato mash, baby turnips and red cabbage £15

King Prawn and Crab

In a white wine, cream and garlic sauce with a hint of chilli served on conchiglioni rigati (large pasta shells) £15

Slow Cooked Lamb Rump (GF)

Served with fondant potato, roasted Chantenay rainbow carrots, red cabbage, minted gravy £16

Game Pie

Locally sourced game with button mushrooms, slow cooked in beer, served in a short crust pastry and hand cut chips £14

Staffordshire Roast Turkey (GFA)

With pigs in blankets, stuffing, honey roasted carrots, Yorkshire pudding, roast potatoes and gravy £14

Beef Blade (GF)

Cooked overnight served with creamy mash and a selection of winter veg £14

Seafood Pie (GFA)

Selection of fresh fish and shellfish, herbs and cream, topped with mash potato and served with crusty bread and spinach £15

Chicken Breast (GF)

Roasted and stuffed with feta cheese, garlic and spinach wrapped in streaky bacon served with Dauphinoise potatoes and a rich tomato sauce £14

Oven Baked Hake Fillet (GFA)

With a pancetta and herb crust, white wine, parmesan, cream sauce and wilted spinach, green beans and Dauphinoise potato £15

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

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

Stuffed Pork Fillet

Filled with black pudding, bacon, mushrooms, apples and sage served with Dauphinoise potatoes and a cider sauce £15

Ox Cheek Bourguignon

Sat on sough dough bread in its own rich sauce topped with stilton £16

Seabass Fillets (GF)

Pan fried on a bed of roasted root vegetables with beetroot puree £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

All our meals are freshly cooked to order so at 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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