

# The Old Smithy Festive Lunch Menu

## Throughout December

### Sandwiches and Wraps

Choose from: white bread, seeded batch, granary baguette or a wrap

Melted brie, bacon, cranberry and rocket (bacon optional)

Chicken, spring onion, bacon and mayonnaise

Mature cheddar and chutney

Beer battered cod goujons, tartare sauce

Prawns, Marie rose sauce and lettuce

Turkey and stuffing with cranberry

Warm beef with or without stilton

**Sandwiches and wraps are served with dressed leaves and a few chips or fries £6 GFA**

### Mains

#### 8oz Rib-eye Steak (GFA)

Locally sourced rib of beef with tomato, flat mushroom, shallot and hand cut chips £16

#### Staffordshire Roast Turkey (GFA)

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

#### Beef and Beer Pie

Locally sourced beef with button mushrooms, slow cooked in beer, served in a short crust pastry and hand cut chips £13

#### Calves Livers and Mash (GFA)

With crispy bacon, fried onions and a red wine jus £14

#### Chef's Homemade Beef Burger

With crispy smoked bacon, tomato, cos lettuce, melted mature cheddar, homemade chutney and hand cut chips £10

#### 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

#### Honey and Mustard Glazed Ham

With two fried eggs, chips and peas £13

#### Fillet of Beef Stroganoff (GFA)

Strips of beef fillet cooked with mushrooms, brandy, paprika, Dijon mustard, touch of red wine and cream served with crusty bread rice or chips £15

#### Slow Cooked Lamb Rump (GF)

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

#### Seafood Pie (GFA)

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

### To Begin

#### 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

### Light lunch!

#### 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

#### 3 egg Omelette

With peppers, onions, mushrooms, cherry tomatoes and topped with goats' cheese £12

#### Paninis

Chicken, bacon and spring onion

Mozzarella, tomatoes and basil oil

Ham and cheese

Turkey, pigs' blankets, stuffing with a little jug of gravy on the side

Salami, chorizo, mozzarella

**All served with thin fries and dressed leaves £6.50**

#### Muffin

Topped with smoked salmon, cream cheese, poached egg and hollandaise £10

### Mains

#### Beer Battered Cod or Grilled with Butter

With hand cut chips, garden or mushy peas - small £10/regular £14

#### 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

#### 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

#### 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