

The Old Smithy Festive Sunday Menu

available throughout December

Sandwiches and Wraps

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

Melted brie, bacon, cranberry (bacon optional)

Chicken, spring onion, bacon and mayonnaise

Mature cheddar and chutney

Turkey and stuffing with cranberry

Beer battered cod goujons, tartare sauce

Prawns, Marie rose sauce and lettuce

Warm beef with or without stilton

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

Mains

Beer Battered Cod or Grilled with Butter

With hand cut chips, garden or mushy peas - small £11/regular £14

8oz Rib-eye Steak (GFA)

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

Seabass (GF)

Pan fried sat on a bed of samphire, sundried tomatoes and sautéed new potatoes with beetroot puree £15

Venison Cottage Pie

Slow cooked venison in a rich sauce topped with a swede and potato mash, served with winter vegetables £15

Slow Cooked Lamb Rump (GF)

Served on a bed of creamy mash, roasted rainbow carrots, red cabbage, minted gravy £16

Chef's Homemade Beef Burger

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

Seafood Pie

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

Fillet of Beef Stroganoff (GFA)

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

Game Pie

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

To Begin

Soup of the Day (GF)

Bowl of homemade soup with freshly baked bread £5

Old Fashioned Whitebait

Deep fried, served with dressed salad tartare sauce and lemon wedge £6

Haloumi Skewers (V)

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

Button Mushrooms(V)

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

Traditional Prawn Cocktail (GFA)

Served with Marie rose sauce, lettuce, cucumber and bread £6.50

Chicken Liver Pate

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

Shared Starters or Mains

Festive Sharer

Pigs in blankets, mini Yorkshire puds filled with turkey and cranberry sauce, stuffing, honey glazed belly pork, gravy and crusty bread £15

Sizzling Duck Legs (confit) (GFA)

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

Fish Sharer

Breaded king prawns, calamari, smoked salmon, Cajon cod skewers, whitebait, served with three dips and baked breads £15

Roast Dinners

Roast Topside of Beef

Locally sourced rib of beef with Yorkshire pudding, roast potatoes £14

Roast Staffordshire Turkey

With all the trimmings, Yorkshire pudding and roast potatoes £14

Roast Pork

With all the trimmings, Yorkshire pudding and roast potatoes £14

Roast Chicken

With all the trimmings, Yorkshire pudding and roast potatoes £14

Trio of Roasts

Beef, turkey and pork with all the trimmings and Yorkshire pudding and roast potatoes £16

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