

The Old Smithy Festive Sunday Menu

available throughout December

Sandwiches and Wraps

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

Warm beef, watercress and stilton

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

Ham, tomato and mustard mayonnaise

Mature cheddar and chutney

Beer battered cod goujons, tartare sauce and watercress

Prawns, Marie rose sauce and lettuce

Sandwiches and wraps are served with dressed leaves and a few chips or fries £5.75 GFA

Mains

Beer Battered Cod

With hand cut chips, garden or mushy peas, tartare sauce and lemon wedge - small £10/regular £14

Beef and Pork Lasagne

With dressed salad and garlic bread £10

Rib-eye Steak (GFA)

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

Seabass Fillets (GF)

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

Calves Livers and Smoked Mash (GF)

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

Slow Cooked Lamb Shank (GF)

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

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

With mixed leaves, croutons, cherry tomatoes, cucumber, onion and peppers £12

Mediterranean Bake (GFA) (V)

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

To Begin

Soup of the Day (GFA)

Bowl of homemade soup with warm baked bread £4.75

Old Fashioned Whitebait

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

Brie Wedges

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

Pepper Pot Mushrooms (GFA) (V)

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

Smoked Haddock Fish Cake

Served with dressed salad and sweet chilli dip £6.50

Chicken Liver Pate

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

Shared Starters or 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) (GFA)

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

Fish Sharer

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

Roast Dinners

Roast Topside of Beef

Local sourced rib of beef with Yorkshire pudding, roast potatoes £13

Roast Staffordshire Turkey

With all the trimmings, Yorkshire pudding and roast potatoes £13

Roast Pork

With all the trimmings, Yorkshire pudding and roast potatoes £13

Trio of Roasts

All three roast meats with all the trimmings, Yorkshire pudding and roast potatoes £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