

THE OLD SMITHY

Starters

Soup of the Day (GFA)

Bowl of Homemade Soup & warm baked Bread £5

Seafood Parcel

Smoked Salmon filled with Prawns, Crab & Dill Cream Cheese, Dressed Leaves & Citrus Dressing £8

King Prawns

In a light Tempura Batter with Lime, Sweet Chilli & Cilantro Dip £8

Old Fashioned Whitebait

Deep Fried, served with Dressed Salad, Tartare Sauce & Lemon Wedge £6

Pulled Pork Tart

Pulled Pork, Apple Sauce, lightly spiced Sage & Onion stuffing, in a Pastry Case & Dressed Leaves £6.50

Oxtail Croquette

Panko Crumbed, Slowly Braised Oxtail, Honey & Port reduction £7.50

Button Mushrooms (VA)

Sautéed with Shallots, White Wine & Garlic Cream, topped with Bacon, Black Pudding & Verde Crumb £6.50

Halloumi Skewer (V)

Cherry Tomatoes, Courgette & Mushroom, Sweet Chilli Dip £6

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Sharing Dishes

Smithy Sharer

Chicken Goujons, Crispy Spiced Beef, Chipolatas, Tandoori Chicken,
Breaded Camembert & Crusty Bread £15

Fish Sharer

Breaded King Prawns, Salt & Pepper Squid, Smoked Salmon, Cajun Cod &
Deville Whitebait, three Dips & Baked Breads £15

Artisan Breads (GFA)

Selection of Breads with Balsamic Vinegar & Olive Oil £4 per person

Kamalata Olives (GF)

Mixed Olives & Feta Cheese £4 per bowl

Salads

Piri Piri Chicken

Spiced Chicken Breast served Hot with Sautéed new Potatoes,
Old Smithy House Salad & Dressing £14

Goats Cheese, Asparagus & Spring Onion Tart

Served in a Pastry Case with a House Salad £14

Avocado & Crab

Served with Crusty Bread & House Salad £16

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Mains

Gressingham Duck Breast (GF)

Pan-fried breast and confit leg with a Strawberries & Pink Peppercorns sauce
Steamed Greens & Dauphinoise Potatoes £15

Fillet of Beef Stroganoff (GFA)

Strips of Beef Fillet cooked with Mushrooms, Brandy, Paprika, French Mustard,
touch of Red Wine & Cream served with Rice or Chips £15

Duo of Lamb (GF)

Slow Cooked Rump, Savoury Bon Bon with Creamed Mashed Potato,
Roasted Vegetables & a Rosemary & Redcurrant Jus £16

The Old Smithy Pie

Served with Honey Roasted Carrots, Peas and Hand Cut Chips £14

Marinated Chicken Supreme (GF)

Oven Roasted served with Dauphinoise Potatoes & Wild Mushroom Sauce £14

Slow Confit of Pork Belly

Caramelized Apples, Sage & Black Pudding served with Dauphinoise Potatoes,
tender stem broccoli & a Calvados Sauce £15

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

A 28 day aged & locally sourced, served with Tomato, Portobello Mushroom,
Caramelised Shallot & Hand Cut Chips

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Mains

Beer Battered or Grilled Cod & Butter

With hand cut Chips, Garden or Mushy Peas £14

Seafood Pie (GFA)

Selection of Fresh Fish, Shellfish, Herbs & Cream, topped with Mashed Potato & served with Buttered Peas £15

Turbot (GFA)

Pan Roasted served with Dauphinoise potatoes, wilted Greens, clams Pernod and white wine sauce £23

Wild Seabass Fillet (GFA)

Pan-fried & served on a bed of Samphire, Sundried Tomatoes, Chorizo & sautéed new Potatoes with Garlic £15

King Prawn & Crab Pasta

With cream, Garlic, Chilli, White Wine, Lemon Juice & Dill tossed with Pasta & Parmesan £15

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

Side Orders (All priced at £2.50)

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

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

Béarnaise, Peppercorn, Blue Cheese

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