

THE OLD SMITHY

Starters

Soup of the Day (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 brandy, served with crusty bread and chutney £6.50

King Prawns

In a light tempura batter with a sweet chilli dip £8

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 £6

Crispy Beef Fillet

Beef fillet lightly spiced and fried until crispy, served with noodle's £7

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Sharing Dishes

Sizzling Duck Legs (confit)

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

Smithy Sharer

Chicken goujons, crispy spicy beef, mini sausages, camembert wedges, marinated tandoori chicken and crusty bread £15

Fish Sharer

Breaded king prawns, calamari, smoked salmon, Cajun salmon 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

Whole Baked Camembert (GFA)

Topped with garlic served with crusty bread £10

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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 mash, served with winter vegetables £15

King Prawn and Crab

With spinach and samphire in a white wine, cream and garlic sauce with a hint of chilli served on conchiglioni rigate (large pasta shells) £15

Slow Cooked Lamb Rump (GF)

Served with mash potato, roasted 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

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 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

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Mains

Chicken Breast (GF)

Oven Roasted served with Dauphinoise potatoes and a wild mushroom and smoked bacon sauce £14

Oven Baked Hake Fillet (GFA)

With a pancetta and herb crust, white wine, parmesan, cream sauce and wilted spinach 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

in its own rich sauce topped with stilton sat on mash potato £16

Seabass Fillets (GF)

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

Side Orders (All priced at £2.50)

Beer battered onion rings, 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