

The Old Smithy Evening Menu

Starters

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

Chicken Liver Pate (GFA)

Chicken liver and bacon pate flavoured with brandy, shallots served with crusty bread and caramelised onion £6.50

Field Mushrooms

Sliced and coated in breadcrumbs, served with dressed leaves and a paprika and garlic mayonnaise £6

King Prawns (GF)

Pan fried with pancetta, garlic and cream on a bed of spinach £7

Chicken Skewers (GF)

Mini chicken skewers marinated in spices then oven roasted and served with a sweet chilli dip £6.50

Grilled Goats Cheese (GF)

Goats cheese lightly grilled and served with dressed leaves and a beetroot puree £6.50

Mains

Beer Battered Cod or Grilled with Butter

With hand cut chips, garden or mushy peas, tartare sauce and lemon wedge £14

Slow Cooked Lamb Rump (GF)

Served on a bed of creamy mash, cabbage and bacon with a minted port sauce and spicy parsnip puree £16

Mixed Grill Skewers (GF)

Chicken breast, pork fillet, red onion, peppers and mushroom served with dressed leaves and thin fries £16

Chicken Supreme (GF)

Chicken breast with a wild mushroom and blue cheese sauce served with Dauphinoise potatoes, green bean, leeks and savoy cabbage £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

Seafood Pie

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

Trio of Game Breasts (GF)

Confit duck, pigeon and pheasant served with Dauphinoise potatoes, steamed greens and a sloe gin and blackberry reduction £15

Shared Starters or Mains

Whole Baked Camembert (GFA)

Studded with rosemary and garlic served with celery sticks, Autumn chutney and Artisan bread £10

Sizzling Duck Legs (confit) (GFA)

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

Fish Sharer

Breaded king prawns, calamari, smoked salmon, Cajun cod skewers, 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

Mains

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

28 days hung and locally sourced, served with tomato, flat mushroom, shallot and hand cut chips

Oven Baked Hake Fillet (GFA)

On asparagus and leeks with a lightly spiced tomato sauce and Dauphinoise potato £15

Seabass (GF)

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

Calves Livers and Mash (GFA)

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

Belly Pork (GFA)

With creamy mash potato, apple and cider sauce and the Smithy's own stuffing £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 crusty bread rice or chips £15

Pan Fried Chicken

Strips of chicken breast cooked with bacon, garlic, white wine, spring onions, mushrooms and cream on a bed of pasta £13

Side Orders (All priced at £2.50)

Beer battered onion rings, sautéed 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 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

