

# 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 smoked bacon pate flavoured with brandy, shallots served with toast and chutney £6.50

### Field Mushrooms Sliced and Coated in Panko Bread Crumb

Served with dressed leaves and a paprika and garlic mayonnaise £6

### Mussels (GFA)

Cooked with cider, shallots, garlic and fresh parsley, served with crusty bread £6.50

### King Prawns (GF)

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

## Mains

### Beer Battered Cod

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

### Slow Cooked Lamb Shank (GF)

Served on a bed of creamy mash with a minted red wine jus £16

### Mixed Grill Skewers (GF)

Fillet of beef, chicken breast, pork fillet, red onion and mushroom cooked medium, served with dressed salad and thin fries £16

### Chicken Supreme (GF)

Filled with stilton and walnuts, wrapped in streaky smoked bacon, Dauphinoise potatoes, with a roasted red pepper and tomato sauce with a hint of chilli £13

### Beef and Guinness Pie

Slow cooked locally sourced beef, button mushrooms, Guinness served in a mushroom 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

### Duck Breast (GF)

Pan fried until pink served with Dauphinoise potatoes, steamed greens and a blackberry sauce £15

## 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, whitebait, served with 3 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

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

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

### Grilled Cod Fillet (GFA)

With a chorizo and herb crust, garlic and rosemary potatoes and a watercress sauce £14

### Seabass (GF)

Pan fried sat on a bed of glass noodles in a fragrant Thai broth £15

### Calves Livers and Mash (GFA)

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

### Sweet Potato Spaghetti (V)(GF)

With roasted vegetables and roasted pine nuts with a pesto and pecorino rocket salad £13

### Medallions of Pork Fillet(GF)

With a wild mushroom and cream sauce and dauphinoise potatoes £14

### Braised Beef Brisket (GFA)

With roasted root vegetables, fondant potato and red wine reduction £15

### Stuffed Field Mushrooms (V)(GF)

Baked with sautéed leeks, cheddar and parmesan cheese, wilted spinach, tomato sauce and a bucket of thin fries £12

### 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

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

