

The Old Smithy Lunch Menu

Sandwiches and Wraps

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

Melted brie, bacon, cranberry (bacon optional)

Chicken, spring onion, bacon and mayonnaise

Mature cheddar and chutney

Beer battered cod goujons, tartare sauce

Prawns, Marie rose sauce and lettuce

Turkey and stuffing with cranberry

Warm beef with or without stilton

Sandwiches and wraps are served with dressed leaves and a few chips or fries £6 GFA

Mains

8oz Rib-eye Steak (GFA)

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

Roast of the day (GFA)

Yorkshire pudding, roast potatoes and gravy-small £11/regular £14

Game Pie

Locally sourced game with button mushrooms, slow cooked in beer, served in a short crust pastry with hand cut chips, peas and carrots £14

Calves Livers and Mash (GFA)

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

Chef's Homemade Beef Burger

With crispy smoked bacon, tomato, cos lettuce, melted mature cheddar, homemade chutney and hand cut chips £10

Chicken Breast (GF)

oven roasted served with Dauphinoise potatoes and a wild mushroom and smoked bacon sauce £14

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

Slow Cooked Lamb Rump (GF)

Served with mash potato, roasted rainbow carrots, red cabbage, minted gravy £16

Seafood Pie (GFA)

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

To Begin

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 crust bread and chutney £6.50

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

Light lunch!

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

3 egg Omelette

With peppers, onions, mushrooms, cherry tomatoes and topped with goats' cheese £10

Paninis

Chicken, bacon and spring onion

Brie and tomato

Bacon and brie

Tandoori chicken red onion and mint yogurt

All served with thin fries and dressed leaves £6.50

Muffin

Topped with smoked salmon, cream cheese, poached egg and hollandaise £8

Mains

Beer Battered Cod or Grilled with Butter

With hand cut chips, garden or mushy peas - small £11/regular £14

King Prawn and Crab

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

Oven Baked Hake Fillet (GFA)

With a pancetta and herb crust, white wine, parmesan, cream sauce and wilted spinach and Dauphinoise potato £15

Seabass Fillets (GF)

Pan fried sat 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