The Old Smithy Lunch Menu

Sandwiches and Wraps

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

Melted brie, bacon, cranberry and rocket (bacon optional)

Chicken, spring onion, bacon and mayonnaise

Mature cheddar and chutney

Beer battered cod goujons, tartare sauce and watercress

Prawns, Marie rose sauce and lettuce

Belly pork shredded, mixed with apple sauce and rocket

Warm beef with or without stilton with rocket

Sandwiches and wraps are served with dressed leaves and a few chips or fries £5.75 GFA

To Begin

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 toast and chutney £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

Sticky Beef
Strips of marinated beef fillet lightly fried, served with a dipping sauce and a Asian salad £7

Mains

Beer Battered Cod or Grilled with Butter
With hand cut chips, garden or mushy peas, tartare sauce and lemon wedge - small £10/regular £14

Beef and Pork Lasagne
With dressed salad and garlic bread £10

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

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

Shared Starters or Mains

Whole Baked Camembert (GFA)
Studded with rosemary and garlic served with celery sticks, Autumn chutney and Artisan breads £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, teriyaki salmon 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 (GFA)
Locally sourced rib of beef with tomato, flat mushroom, shallot and hand cut chips £16

Roast of the Day (GFA)
With seasonal vegetables and roast potatoes - small £10/regular £13

Grilled Hake Fillet (GFA)
With a bean cassoulet infused with chorizo £14

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

Chef's Homemade Beef Burger
With crispy smoked bacon, tomato, cos lettuce, melted mature cheddar, homemade chutney and a bucket of hand cut chips £10

Seafood Pie (GFA)
Selection of fresh fish and shellfish, herbs and cream, topped with mash potato and served with crusty bread and spinach £15

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

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

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