

The Old Smithy Sunday Menu (example)

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

Beef Brisket shredded, mixed with wholegrain mustard, mayonnaise and rocket

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

Mains

Beer Battered Cod

With hand cut chips, garden or mushy peas, tartare sauce and lemon wedge small £10/regular £14

Slow Cooked Lamb Shank (GF)

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

Beef and Pork Lasagne

With dressed salad and garlic bread £10

Rib-eye Steak (GFA)

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

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

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

Stuffed Field Mushrooms (V)(GFA)

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

Sweet Potato Spaghetti (V)(GF)

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

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 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

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

Roast Dinners

Roast Topside of Beef

Local sourced rib of beef with Yorkshire pudding, roast potatoes £13

Roast Staffordshire Turkey

With all the trimmings, Yorkshire pudding and roast potatoes £13

Roast Pork

With all the trimmings, Yorkshire pudding and roast potatoes £13

Trio of Roasts

All three roast meats with all the trimmings, Yorkshire pudding and roast potatoes £15

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

