

# The Old Smithy Sunday Menu

## Sandwiches and Wraps

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

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

Chicken, spring onion, bacon and mayonnaise

Mature cheddar and chutney

Belly pork shredded, mixed with apple sauce and rocket

Beer battered cod goujons, tartare sauce and watercress

Prawns, Marie rose sauce and lettuce

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**

## 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

### 8oz Rib-eye Steak (GFA)

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

### 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

### Slow Cooked Lamb Rump (GF)

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

### 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

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

## To Begin

### Soup of the Day (GF)

Bowl of homemade soup with freshly baked bread £4.75

### Old Fashioned Whitebait

Deep fried, served with dressed salad tartare sauce and lemon wedge £5.50

### Brie Wedges (V)

In a light coating of bread crumbs with a cranberry puree £5.50

### Field Mushrooms

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

### Traditional Prawn Cocktail (GFA)

Served with Marie rose sauce, lettuce, cucumber and bread £6.50

### Chicken Liver Pate (GFA)

Chicken liver and bacon pate flavoured with brandy, shallots served with toast and chutney £6.50

## 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, teriyaki salmon skewers, whitebait, served with three dips and baked breads £15

## Roast Dinners

### Roast Topside of Beef

Locally 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

### Roast Chicken

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

### Trio of Roasts

Beef, turkey and pork with all the trimmings and Yorkshire pudding and roast potatoes £15

### 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), braised red cabbage, mixed salad

Sauces to accompany your steak:

Béarnaise, Peppercorn, Blue Cheese £2.50 GF

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