

TO START

Salt & Pepper Squid

Garnished with chilli, garlic & spring onion **£6**

Garlic Mushrooms (GFA)

Cooked in cream, garlic and white wine topped with a herb crumb with toasted baguette **£7**

Spicy Chilli King Prawns (GFA)

Cooked with olive oil, garlic & chilli with crusty bread **£9**

Baked Camembert

Infused with garlic, served with sliced baguette & caramelised onion **£7**

Chicken Skewers (GF)

Infused with Thai red chilli **£6**

TO FOLLOW

Slow Roasted Belly Pork

Creamy mash, medley of vegetables & a pork jus **£15**

Chicken & Chorizo Pasta

Cooked with spring onion, white wine & cream served with garlic bread **£14**

Lamb Shank (GF)

Duchess potatoes, creamed leeks & a medley of vegetables with a redcurrant reduction **£15**

The Old Smithy Traditional Beef Stroganoff (GF)

Fillet of beef cooked in paprika, red wine, cream & mushrooms with rice, chips or ½ & ½ **£16**

Battered Cod

with hand cut chips & peas **£13**

Chicken Breast (GF)

Sat on a bed of steamed greens with pommes anna potatoes & a creamy blue cheese & mushroom sauce **£13**

Fillets of Wild Seabass (GF)

Pan fried served with sauteed new potatoes, selection of steamed greens & a white wine & prawn sauce **£16**

Sweet Potato, Cashew & Apricot Chutney Tart (V) (VE)

With Sautéed new potatoes, steamed greens & a Sweet Glaze **£14**

The Old Smithy Pie

Served with hand cut chips, peas & carrots & pan gravy **£13**

TO FINISH

Sticky Toffee Roulade

Sticky toffee sauce & vanilla ice cream **£6**

Home-made Cheesecake

Served with pouring cream **£6.50**

Pear & Walnut Tarte Tatin

Pears and walnuts baked in a caramel sauce on a puff pastry base served with cream **£7**

Chocolate Brownie (GF)

Served with vanilla ice cream **£6**