

The Old Smithy

Evening Menu

Starters

Artisan Breads (GFA)

Selection of breads with balsamic vinegar & olive oil £4

Olives (GF) (V)

Mixed olives & feta cheese £4 per bowl

Smithy Combo (to share as a starter or as a main for one)

Halloumi sticks; mini Yorkshire pudding topped with beef & horseradish, pigs in blankets, oriental chicken skewers, beef croquets & bread £15

Tartiflette (to share as a starter or as a main for one)

Layers of potatoes with lardons of bacon & onions finished with cream & reblochon cheese, served with crusty bread £11

Homemade Soup (GFA) (V)

Served with warm crusty bread £5

Goat's Cheese Salad (GF) (V)

With sun blushed tomatoes & roasted pine nuts & basil dressing £7

Baby Chorizo

Cooked in Rioja, garlic & served with crusty bread £7.50

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Traditional Prawn & Crayfish Cocktail (GFA)

Served with baby gem lettuce, brown bread & Marie Rose sauce £7.50

Oven Roasted Field Mushroom (V)

Served on toasted Ciabatta, topped with Strathdon blue cheese & finished with a walnut crumb £7

Spicy Chilli King Prawns (GF)

Served with olive oil, garlic & chilli with crusty bread £8.50

Oriental Chicken Skewers (GF)

Chicken glazed in soy, honey, chilli & ginger served on a bed of crispy leeks £7

Old Fashioned Whitebait

Deep fried served with dressed leaves, tartare sauce & lemon wedge £6

Lightly Breaded Halloumi Sticks (V)

Dressed with salad leaves & a sweet chilli sauce £7

Mini Oven Baked Camembert (V)

Served with spiced chutney & crusty bread £7

Faggots

Served on a carrot & caraway puree with onion gravy £6.50

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Mains

Gressingham Duck Breast (GF)

Pan-fried, served with red cabbage, sloe gin & berry jus & Dauphinoise potatoes £15.50

Fillet of Beef Stroganoff (GFA)

Strips of tender beef fillet cooked with mushrooms, brandy, paprika, Dijon mustard, touch of red wine, cream served with rice or chips £16

Mushroom Stroganoff (V) (GFA)

Cooked in brandy, paprika, Dijon mustard, red wine & cream served with rice or chips £12

Duo of Lamb (GF)

Slow cooked lamb rump, topped with a breaded lamb bon bon, served on creamy mashed potato, seasonal vegetables, rosemary & redcurrant jus £16

Home-made Smithy Pie

Served with carrots, peas & hand cut chips £14

Mediterranean Tart (V) (VE)

Crisp basil & maize pastry case filled with roasted vegetables, tomato base, finished with a basil & pumpkin seed crumb, served with sautéed new potatoes, steamed vegetables & a tomato sauce £13

Calves' Liver

Pan fried with crispy bacon; creamy mashed potatoes, steamed greens & onion gravy £14

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Mains

Chicken Supreme (GF)

Oven roasted, served with spring onion, asparagus & pea risotto & a parmesan crisp £15

Pork Belly (GFA)

Served with black pudding, sage & apricot stuffing, creamy mashed potato & roasted garlic & apple puree £15.50

8oz Rib-eye Steak £16 - 8oz Fillet £22

A 28-day aged & locally sourced, served with tomato, portobello mushroom, caramelised shallot & hand cut chips £16

*Sauces to accompany your steak: (All priced at £2.75)
Béarnaise, Peppercorn, Blue Cheese*

Beer Battered or Grilled Cod & Butter

With hand cut chips, garden or mushy peas £14

Seafood Pie (GFA)

Selection of fresh fish, shellfish, herbs & cream, topped with mashed potato & served with buttered peas £15.50

Vegetables Skewers with Green Pesto (V) (VEA)

Selection of vegetables served with rice & spinach £4

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Salmon Wellington

Served with crushed new potatoes & spinach with a light cheese sauce £16.75

Risotto (V)

Tomato & mascarpone risotto, spinach & spring onion topped with pea shoots
£13

Braised Feather Blade of Beef (GFA)

With creamy mashed potato & seasonal vegetables £16

Fillet of Hake

Pan fried, sat on a bed of tagliatelle with prawns, chorizo, garlic & spinach
£16.50

Side Orders (All priced at £2.75)

Beer battered onion rings, spinach, extra vegetables, extra potatoes,
(chips, thin fries, mashed, new, Dauphinoise), mixed salad

NB: A supplement charge for Dauphinoise potatoes if not served with the chosen dish & requested instead of the specified potato £1.25

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.

V – This dish is vegetarian VE – This dish is vegan VEA – Vegan option

GFA – This dish can be gluten free. GF – This dish is gluten free

Please note any fried products will not be gluten free. Please ask for Vegan options

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