

# The Old Smithy Lunch Menu

## Sandwiches

Choose from: white bread, seeded batch or baguette

Warm beef brisket with a rich gravy

Chicken, spring onion, bacon & mayonnaise

Mature cheddar & chutney

Beer battered cod goujons, tartare sauce

Prawns, Marie Rose sauce & lettuce

Warm beef with caramelised onion

Southern fried chicken, baby Gem & mayonnaise

**Sandwiches are served with dressed leaves & a few chips or fries £6 GFA**

## Paninis

Halloumi, spinach & sun-dried tomato (V)

Chicken, bacon & spring onion

Beef & stilton

Bacon, brie & caramelised onion

All served with thin fries & dressed leaves £6.50

## Mains

### **8oz Rib-eye Steak £16 - 8oz Fillet Steak £22 (GFA)**

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

### **Roast of the Day (GFA)**

Yorkshire pudding, vegetables, roast potatoes & gravy small £11/regular £14

### **Home-made Smithy Pie**

Served with roasted carrots, peas & hand cut chips £14

### **Chef's Homemade Beef Burger**

With crispy bacon, tomato, Cos lettuce, melted mature cheddar, chutney & hand cut chips £10

### **Marinated Chicken Supreme (GF)**

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

### **Fillet of Beef Stroganoff (GFA)**

Strips of beef fillet cooked with mushrooms, brandy, paprika, French mustard, touch of red wine & cream served with rice or chips £15

### **Braised Feather Blade of Beef**

With creamy mashed potato & seasonal vegetables £16

### **Mushroom Stroganoff (V) (GFA)**

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

### **Traditional Chicken Caesar Salad (GFA)**

Strips of chicken on charred baby gem lettuce with garlic croutons, Caesar dressing & anchovies (optional) £14

## To Begin

### **Homemade Soup (GFA) (V)**

Served with warm crusty bread £5

### **Traditional Prawn & Crayfish Cocktail (GFA)**

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

### **Baby Chorizo**

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

### **Oven Roasted Field Mushroom (V)**

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

### **Lightly Breaded Halloumi Sticks (V)**

With salad leaves & a sweet chilli dip £7

### **Old Fashioned Whitebait**

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

### **Faggots**

Served on a carrot & caraway puree with onion gravy £7

### **Spicy Chilli King Prawns (GF)**

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

### **Mini Oven Baked Camembert (V)**

Served with chutney & crusty bread £7

## Mains

### **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

### **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 seasonal vegetables & a tomato sauce £13

### **Beer Battered or Grilled Cod & Butter**

With hand cut chips, garden or mushy peas - small £11/regular £14

### **Salmon Wellington**

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

### **Seafood Pie (GFA)**

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

### **Risotto (V)**

Tomato & mascarpone risotto with spinach & garnished with pea shoots £13

### **Fillet of Hake**

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

### **Vegetables Skewers with Green Pesto (V) (VEA)**

Selection of vegetables served with rice & spinach £14

### **Calves' Liver**

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

### **Side Orders (All priced at £2.75)**

Beer battered onion rings, spinach, extra vegetables, extra potatoes, (chips, thin fries, mash, 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**

**Sauces to accompany your steak: (All priced at £2.75) Béarnaise, peppercorn, blue cheese**

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 – Vegetarian VE – 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 a member of staff for vegan options

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