

THE OLD SMITHY MENU

TO START

Salt & Pepper Squid
Garnished with chilli, garlic & spring onion £7

Homemade Soup (GFA)
Served with warm crusty bread £5.75

Lamb Samosas
Sat on a bed of watercress with a mint yogurt £7

Spicy Chilli King Prawns (GFA)
Cooked with olive oil, garlic & chilli with crusty bread £9

Baked Camembert (GFA)
Infused with garlic, served with sliced baguette & caramelised onion £7.50

Chicken Skewers (GF)
Chicken marinated with Thai red Chilli £7

Fresh Crab
Infused with lime and served with mini toast £8.50

Garlic Mushrooms (GFA)
Cooked in cream, garlic and white wine topped with a herb crumb with toasted baguette £7

TO FOLLOW

Slow Roasted Belly Pork
Creamy mash, pork bon bon, black pudding & apple puree, swede, parsnips, Savoy cabbage & a pork jus £16

Duck Breast (GF)
Pan fried, served with a summer berry reduction, red cabbage, green beans & courgette, & dauphinoise potatoes £17

Chicken & Chorizo Pasta
Cooked with spring onion, white wine & cream served with crusty bread £15

Lamb Shank (GF)
Duchess potatoes, creamed leeks & a medley of vegetables with a redcurrant reduction £16

Calves Liver
Creamy mash potato, root vegetables, streaky bacon, & onion gravy £15

The Old Smithy Traditional Beef Stroganoff (GF)
Fillet of beef cooked in paprika, red wine, cream & mushrooms with rice, chips or ½ & ½ £17

King Prawn & Mussel Linguini
Cooked in olive oil, garlic & chilli served with crusty bread £17

Chicken Breast (GF)
Sat on a bed of steamed greens, pommes anna potato, blue cheese & mushroom sauce £15

Fillet of Wild Seabass (GF)
Pan fried served with sauteed new potatoes, selection of steamed greens & a white wine & prawn sauce £17

Sweet Potato, Cashew & Apricot Chutney Tart (V) (VE)
With Sautéed new potatoes, steamed greens & a Sweet Glaze £14

8oz Rib-eye Steak £18 (GF)
A 28-day aged & locally sourced, served with hand cut chips & a gem & shallot Salad

The Old Smithy Pie
Served with hand cut chips, peas & carrots & pan gravy £14

Fishcakes
(PLEASE ASK FOR THIS WEEKS FISH)
with fries & a green salad £14

Buttermilk Chicken Salad (GF)
Gem lettuce, crispy bacon, cucumber, tomato, shallot, spring onion with a Caesar dressing £14

Follow us on



THE OLD SMITHY MENU

TO FINISH

Smithy Crème Brulee (GFA) (please ask for flavour)
with homemade shortbread £6.50

Sticky Toffee Pudding
sticky toffee sauce & vanilla ice cream £6.50

Home-made Cheesecake (please ask for flavour)
Served with pouring cream £7

Pear & Walnut Tarte Tatin
Pears and walnuts baked in a caramel sauce on a puff pastry base served with ice cream £8

Chocolate Brownie (GF)
Served with vanilla ice cream £6.50

Apple & Rhubarb Crumble
Served with Custard £7

Ice Cream & Sorbet Selection
Choose from a selection of award-winning Cheshire Farm ice-cream Cointreau & orange, honeycomb, Strawberry, Chocolate, Vanilla
(Dairy free options available)

Sorbet

Blackcurrant, Passion fruit, Prosecco blush

2 scoops £3 / 3 scoops £5

Cheese & Biscuits
A selection of 5 cheeses, chutney, celery, grapes & a selection of biscuits £9.50

A selection of 4 truffles £3

Our desserts and truffles may contain nuts please ask a member of staff.

Hot Drinks

White Coffee, Americano, Espresso, Cappuccino, Latte All £2.20

Double Espresso £3

Selection of Teas £2.20

Hot Chocolate £2.20

Floater Coffee £3.50 Liqueur Coffee £4.50

GFA – This dish can be gluten free. **GF** – This dish is gluten free. **V** – Vegetarian **VE**-Vegan

Please be aware some meals may contain nuts and other allergens. If you have allergies or intolerances, please inform a member of staff before ordering.

Follow us on

