

The Old Smithy Evening Menu

Starters

Spicy Chilli King Prawns (GF)

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

Portobello Mushroom

Filled with a rich tomato sauce, spinach topped with a panko coated goats' cheese medallion **£8**

Pan Fried Scallops

Pea puree, black pudding & a bread crumbed green lip mussel **£11**

Homemade Soup (GFA) (V)

Served with warm crusty bread **£5.75**

Oven roasted Baby Camembert dressed (V)

Served with toasted white baguette **£7.50**

Pheasant Breast

Pan fried with balsamic glaze, on a bed of rainbow beetroot, dressed leaf & toasted pine nuts **£8.50**

Main Courses

Braised Lamb Shank

Served with carrot puree, creamed leeks, cabbage & fondant potato with minted red wine jus **£17.50**

Beef Stroganoff

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

Calves' Liver

Crispy bacon, spring onion & cabbage creamed mash potato, carrots & parsnips & caramelised onion gravy **£15**

Duck Breast

Selection of vegetables, mixed berry sauce & Dauphinoise potato **£17**

Fillet of Hake

On a bed of tagliatelle, with king prawn, chorizo, spinach & a touch of garlic & chilli **£16**

8 oz Rib-eye Steak

Beer glazed shallot, vine cherry tomato, portobello mushroom & hand cut chips **£17**

Beef Wellington (individual)

Dauphinoise potato, steamed spinach red wine jus **£31**

Breast of Chicken (GF)

Sat on sautéed wild mushrooms, pea & asparagus served with Dauphinoise potato **£16**

Pan fried Fillet of Wild Seabass

Beetroot puree, fondant potato, spinach & samphire **£17**

Vegetable en-Croute (V)

A selection of vegetables oven baked on a pastry base, with a lightly spiced tomato & basil sauce, sautéed new potatoes **£14**

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.

Please ask a member of staff for Vegan options.

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Desserts

Smithy Crème Brulee (GFA)

Served with homemade shortbread **£5.50**

Sticky Toffee Roulade

Warm with vanilla ice cream & toffee sauce **£5.50**

Treacle Tart

Traditional filling with a pastry base with cream anglaise **£6**

Apple Tarte Tatin

Apples baked in caramel sauce, with a puff pastry base & vanilla pod ice-cream **£7.50**

Cheesecake

White chocolate & raspberry flavoured, on a biscuit base with cream **£6**

Gluten Free Chocolate Brownie

Served with chocolate ice-cream **£6**

Ice Cream & Sorbet Selection

Choose from a selection of award-winning Cheshire Farm ice-cream

Cointreau & Orange, Chocolate Fudge Cookie, Chocolate ripple cookie, Strawberry, Chocolate, Vanilla (**Dairy free options available**)

Sorbet

Blackcurrant

Passion fruit

Prosecco blush

2 scoops **£3**

3 scoops **£5**

Cheese & Biscuits

A selection of three cheeses, chutney, celery, grapes **£7**

Too full for dessert?

A selection of 4 truffles **£3**

Our desserts and truffles may contain nuts please ask a member of staff
If you have any allergies or intolerances, please inform a member of staff before ordering.
An allergen information pack is available upon request.

Please ask a member of staff if you require gluten free option

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 **£2.50** Liqueur Coffee **£**