

The Old Smithy Sunday Lunch Menu

Starters

Oven roasted Baby Camembert (V)

Served with toasted white baguette **£7.50**

Spicy Chilli King Prawns (GF)

Served with olive oil, garlic & chilli with crusty bread **£9.00**

Homemade Soup (GFA) (V)

Served with warm crusty bread **£5.75**

Portobello Mushroom

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

Mains

Roast Staffordshire Turkey

With all the trimmings, Yorkshire pudding & roast potatoes **£14**

Roast Topside of Beef

Local sourced rib of beef with Yorkshire pudding & roast potatoes **£14**

Roast Pork

With all the trimmings, Yorkshire pudding & roast potatoes **£14**

Trio of Roasts

Beef, turkey & pork, with all the trimmings, Yorkshire pudding & roast potatoes **£16**

Home-made Smithy Pie

Served with hand cut chips or mash, peas & carrots **£14**

Chef's Homemade Beef Burger

With crispy bacon, tomato, lettuce, melted mature cheddar, chutney & hand cut chips **£12**

Calves' Liver

Pan fried with crispy bacon; spring onion & cabbage creamy mashed potatoes & onion gravy **£15**

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 **£14**

Beer Battered or Grilled Cod & Butter

With hand cut chips, garden or mushy peas - **£14**

Fillet of Beef Stroganoff

Served with rice or chips or ½ & ½ **£16**

Breast of Chicken

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

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 GFA – 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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Desserts

Smithy Crème Brulee (GFA)

Served with homemade shortbread **£5.50**
(ask for flavour)

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, Strawberry, Chocolate,
Vanilla

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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**

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 **£4.50**

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