

The Old Smithy Sunday 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

Roast Dinners — served with seasonal vegetables

Roast Staffordshire Turkey

With all the trimmings, Yorkshire pudding and 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 and roast potatoes £14

Roast Chicken

With all the trimmings, Yorkshire pudding and roast potatoes £14

Trio of Roasts

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

Any extras will be charged accordingly.

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

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 (GFA)

With hand cut chips, garden or mushy peas £14

Salmon Wellington

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

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

Risotto (V)

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

Home-made Smithy Pie

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

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) (GF)

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

Chef's Homemade Beef Burger

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

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 £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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