

# SMITHS SET MENU

## FOR THE TABLE

Sourdough with salted butter

## STARTERS

Whipped Jerusalem artichokes, hazelnuts, gem, tarragon (vg)

Roast quail, chicken and shitake terrine, shimeji, baby beets, rainbow chard

Seabream tartare, bergamot ponzu, black tomato, egg yolk, nori, sorrel

## MAINS

Wood fired courgettes, cashews, mint, tempura courgette flower, vegan feta (vg)

Cornish cod, mussels, pak choi, pickled walnuts, chervil

9oz dry aged sirloin steak, triple cooked chips, beef fat béarnaise

*Plus a selection of seasonal side dishes for the table*

## PUDDINGS

Dark chocolate and pecan brownie, brown bread ice cream

Cherry bakewell, caramelised white chocolate ice cream

Wood fired pineapple, coconut, mint, Sailor Jerry's

60 per person

Please note we do require a pre order at least 5 days before your booking date.  
Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.  
We're proud to be championing British farmers and producing fresh food sustainably  
A discretionary service charge of 12.5% will be added to your bill.