

SMITHS

FOR THE TABLE

Colchester rock oysters, shallot
vinegar, lemon 3.5 each

Sourdough with salted butter
4

Pulled beef croquette,
burnt onion mayo 3 each

Mixed olives,
preserved lemon 4

STARTERS

Potted Blythburgh pork, burnt apple,
piccalilli, radish, sourdough 12

Yorkshire venison tartare, salsify,
juniper, blackberries, horseradish
13

Creamed Jerusalem artichokes, leek
hearts, pickled trompettes, egg yolk (v)
10.5

Warm salad of heritage squash, grilled
endive, blood orange, walnuts, winter
truffle (vg) 9.5

Seared Fowey scallops, romanesque,
chestnut mushrooms, lardo
17

Citrus cured salmon, pickled mustard
seeds, dulse, clementines, bottarga
11.5

MAINS

Creedy carver duck breast, confit leg,
burnt orange ketchup, pistachio, kale
26

Roasted halibut, clam and parsley root
chowder, caviar 32

Blythburgh pork chop, grilled pear,
celeriac, mustard, winter truffle,
roasting juices 25

English Rose Turkey, roasted roots,
chestnut stuffing, pigs in blankets,
goose fat roasties, gravy 25

Salt baked heritage beets, beetroot
carpaccio, whipped vegan feta,
pomegranate molasses (vg) 19.5

Whole grilled sole, brown shrimp,
preserved lemon, caperberries,
caramelised butter 36

DRY AGED BRITISH BEEF

SMALLER CUTS

Includes one sauce

7oz fillet 38

9oz rump 25

16oz sirloin on the bone 39

9oz sirloin 32

14oz rib on the bone 42

16oz T-bone 42

SHARING CUTS

Includes two sauces

30oz Rib on the bone 90

36oz T-bone 95

27oz Chateaubriand 95

*Additional sauces all 3: Green peppercorn, Beef fat béarnaise, Chimmichurri, Snail and bone marrow butter,
Creamed horseradish, Cafe de Paris*

Add ons: Fried duck egg 3, Grilled calves liver 3.5, Grilled XL scarlet prawn 15

SIDES

Triple cooked chips 5

Stem broccoli, Marmite butter 6

Iceberg wedge, blue cheese,
bacon and buttermilk 5

Heritage squash, parsnips,
truffle & honey 5

Dirty mash 7

Lobster mac & cheese 9

Buttered sprout tops, garlic,
chorizo, chilli 6

Glazed beetroot,
horseradish & ricotta 5.5

Creamed spinach 6

Buttered cavolo nero, anchovy 5

SWEETS

Dark chocolate delice, passionfruit
sorbet, black sesame 8

Wood fired pineapple, coconut, mint,
Sailor Jerry's 8 (vg)

Hazelnut mousse, poached pear,
caramelised puff pastry 8

Steamed Christmas pudding, brandy
and vanilla custard, redcurrants 8

Three scoops of homemade ice creams &
sorbets 7

Please ask for today's selection

BRITISH CHEESES

served with seasonal chutney, grapes celeri & caraway crackers

Golden Cenarth 9

Semi-soft, cider washed, cows milk pasteurised, Carmarthenshire

Blue Vinny 9

Firm, blue, cows milk, pasteurised, Dorset

Driftwood 9

Soft, ash rind, goats milk, unpasteurised, Somerset

Or try all three for 24

A discretionary service charge of 12.5% will be added to your bill. Before you order your food and drink,
please inform a member of staff if you have a food allergy or intolerance. All prices are inclusive of VAT.