

SMITHS

FOR THE TABLE

Sourdough with salted butter

STARTERS

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

Yorkshire venison tartare, salsify, juniper, blackberries, horseradish

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

MAINS

served with seasonal sides for the table

7oz fillet, beef fat béarnaise, triple cooked chips

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

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

Roasted halibut, clam and parsley root chowder, caviar

SWEETS

Dark chocolate delice, passionfruit sorbet, black sesame

Hazelnut mousse, poached pear, caramelised puff pastry

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

Steamed Christmas pudding, brandy and vanilla custard, redcurrants

THREE COURSES 60

ADDITIONAL SIDES

Triple cooked chips 5

Stem broccoli, Marmite butter 6

Buttered sprout tops, garlic, chorizo, chilli 6

Creamed spinach 6

BRITISH CHEESES

served with seasonal chutney, grapes celery & caraway crackers

Golden Cenarth 9

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

Blue Vinny 9

Firm, blue, cows milk, pasteurised, Dorset

Driftwood

Soft, ash rind, goats milk, unpasteurised, Somerset

Or try all three for 24

We would require a pre-order from all guests 10 days before your booking date. 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.