

The Grill

'SMITHS' OF SMITHFIELD'

Summer Set Menu

67.5 per person

For the Table

Young's ale sourdough, marmite butter / gluten free option available / 677 Kcal / 2.5 per person

Starters

Jerusalem artichoke veloute, slow-cooked egg,
pickled artichokes, black truffle / v / 385 Kcal

Pressed Blythburgh pork, pickled pear,
caramelised parsnip, watercress / 526 Kcal

King oyster mushrooms, roasted celeriac, wild
rice, mushroom jus / vg / 220 Kcal

Gin cured salmon, heritage beetroots,
horseradish cream, leek oil / 499 Kcal

Mains

9oz dairy cow sirloin, triple cooked chips,
beef fat bearnaise / 1014 Kcal
Upgrade to 7oz fillet / 12.5 supplement / 887 Kcal

Roasted cod, clam bouillabaisse, confit fennel,
samphire / 308 Kcal

Yorkshire venison, squash puree, beetroot,
radicchio / 424 Kcal

Salt baked Cheltenham beet root, hazelnut, goat's
curd, watercress pesto / v / 470 Kcal

Caramelised cauliflower, black garlic, capers,
raisins, black truffle / vg / 351 Kcal

Additional Sides

Served to the table

Triple cooked chips / ve / 411 Kcal

Steamed kale, chilli, garlic / v / 275 Kcal

Charcoal baked celeriac, smoked butter, crispy
onion, chives / v / 331 Kcal

5 per person (*whole group*)

Puddings

Dark chocolate ganache, salted caramel,
buttermilk, honeycomb / v / 921 Kcal

Honey cake, crème fraiche, spiced blackberry ice
cream / v / 384 Kcal

Plum & ginger tart, plum sorbet, meadowsweet
cream / vg / 354 Kcal

Long Clawson blue, seasonal chutney, fig & spelt
crackers, celery / v / 5 supplement / 284 Kcal

Petit Fours

Coffee & chocolate truffles / v / 403 Kcal
5 per person

*Before you order your food and drink, please inform a member of the team if you have a food allergy or intolerance.
An adult's recommended daily allowance is (2000 Kcal) Please note that some of our dishes are cooked using an oil
which is produced from a genetically modified product.*

(v) Vegetarian (ve) Vegan (vea) Vegan available