

The Grill

'SMITHS' OF SMITHFIELD'

Winter Set Menu

69.5 per person

For the Table

Young's ale sourdough, cranberry & clementine butter / 646 Kcal / 2.5 supplement per person

Starters

Oak smoked salmon, sour cream, celeriac, apple, caviar, capers / 339 Kcal

Confit duck & chicken terrine, onion jam, cornichons, torched fig / 468 Kcal

Charred leeks, puffed wild rice, pumpkin seed & winter truffle vinaigrette / ve / 344 Kcal

Rosary goats cheese, pear, pickled walnuts, golden raisins, bitter leaves / v / 664 Kcal

Mains

9oz Dairy Cow sirloin, glazed shallot walnut ketchup, truffle chips / 1305 Kcal
Upgrade to 7oz fillet / 917 Kcal / 12.5 supplement

Pan fried stone bass, Cullen skink, mussels, leeks, samphire / 408 Kcal

Jerusalem artichoke cassoulet, celeriac, salsify, poached egg, hazelnut gremolata / v / 571 Kcal

Potato gnocchi, heritage squash, pickled wild mushrooms, sage / ve / 465 Kcal

Additional Sides

Served to the table
5 supplement per person (whole group)

Heritage beetroot, pomegranate mollasses, hazelnuts / ve / 337 Kcal

Garlic & chilli sprout tops / v / 313 Kcal

Triple cooked chips / ve / 527 Kcal

Puddings

Dark chocolate delice, salted caramel, Amaretto ice cream / v / 830 Kcal

Coconut panna cotta, mango, passionfruit, lime / ve / 249 Kcal

Long Clawson blue, seasonal chutney, fig & spelt crackers, celery / v / 431 Kcal / 7.5 supplement

Petit Fours

Coffee & mince pies / v / 431 Kcal
5 supplement per person (whole group)

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