

*We use seasonal, fresh produce and as such our menus may change from time to time.
Below is a sample menu.*

Lunch Menu:

2 course – £16.00 / 3 course – £19.00

Tue – Fri 12noon – 4pm

Evening & Weekend Menu

2 course £19.00 / 3 course £25.00

Mon – Thu from 4pm – Late /

Friday from 4pm – 6pm /

Saturday 12noon – 6pm /

Sunday 12noon – 7pm

Starters

Pea & mint soup

SmithS chicken liver parfait

Arran oatcakes – red onion marmalade

Warm asparagus & potato salad

goat's cheese dressing

Warm smoked salmon tart

soft poached egg – dill & chive butter sauce

Ham Hough, smoked cheese & parsley terrine

tomato & apple chutney

Seared king Scallops (£4 Supp)

chorizo & Fennel – pea shoots

Main Courses

Dolcelatté & garden pea risotto

pea shoots & parmesan

SmithS fish & chips

pea puree – tartare sauce

Pan seared sea trout

Tomato & herb crushed new potatoes – White wine & Caper sauce

Lightly smoked chicken breast

fondant potato – Broccoli – tomato & bacon sauce

Slow braised feather blade of scotch beef

creamy mash – roast root vegetables & red wine jus

Scotch matured rib eye steak (£7.00 Supp)

fried Corrie Mains egg – sautéed wild mushrooms – crispy parmesan polenta

Desserts

Toffee apple crumble tart

vanilla ice cream

SmithS nutella cheesecake

pistachio ice cream

Iced vanilla parfait

rhubarb & strawberry compote – meringue

Selection of ice creams

Selection of cheese (£2 Supp)

spiced pear chutney – cheese biscuits