



Smugglers
LOUNGE BAR & RESTAURANT

AUTUMN 2026 £12.00 MAIN COURSE MENU **SERVED EVERY TUESDAY, WEDNESDAY, THURSDAY** **& FRIDAY 12:00PM - 8:30PM**

WARM BREAD ROLL & BUTTER (V) £1.00

ALL STARTERS £5.00

HOMEMADE PARSNIP, CARROT & LEEK SOUP WITH BREAD ROLL (V)(VE)(GF)

HALLOUMI FRIES WITH HOMEMADE MANGO JAM (V)(GF)

SMUGGLERS SIGNATURE CHICKEN LIVER PATE WITH MELBA TOAST

MAIN COURSES £12.00

SERVED WITH GARLIC & HERB CIABATTA

LINGUINE GAMBERI (GF OPTION AVAILABLE)

Linguine pasta with tiger prawns in a light cherry tomato & white wine sauce

MEDITERRANEAN MEATBALLS (GF)

Homemade beef meatballs cooked in a tomato sauce, with garlic, herbs, courgette & sweet peppers, topped with melted mozzarella, served with a mixed salad

PENNE POLLO PARMESAN (GF OPTION AVAILABLE)

Penne pasta in a creamy parmesan, mushroom & chicken sauce

HOMEMADE BUTTERNUT SQUASH & CARROT GNOCCHI (V)(VE)

Butternut squash & carrot dumplings cooked in a herby tomato sauce

MAIN COURSES £12.00

SERVED WITH A SELECTION OF VEGETABLES OF THE DAY

ROAST GAMMON (GF)

Sliced roast gammon served with Yorkshire pudding, roast potatoes & Chef's gravy

ROAST CHICKEN BREAST (GF)

Sliced roast chicken breast served with Yorkshire pudding, roast potatoes & Chef's gravy

ASIAN CHICKEN (GF)

Braised chicken leg in an Asian sauce of peppers, spring onion, mushrooms & ginger, served with sauté potatoes

FILLET OF SALMON (GF)

Fillet of salmon in a lemon & herb butter, served with sauté potatoes

HOMEMADE SWEETS £5.00

MIXED BERRY FLAPJACK (V)

Homemade flapjack topped with mixed berries, fresh cream & fruit coulis

ANY THREE HOMEMADE MINI SWEETS (V)

Please ask for today's selection

CHOCOLATE NUT ICE CREAM SUNDAE (V)(GF)

Vanilla ice cream with mixed nuts, chocolate sauce & whipped cream

PLEASE ASK FOR THE VEGAN SWEET OF THE DAY

PLEASE NOTIFY US IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES