



Our Main Dinner Menu

Starters

Whitebait £8.50 - Whole bodied whitebait, crumbed and served with a horseradish tartare sauce

Smoked Salmon £9.25 - Thin slices of Scotch smoked salmon, lemon and mixed leaves

Crayfish Cocktail £9.25 - Selected crayfish, celery and apple served with pickled leaves and Marie Rose sauce

Moules Marinière £9.95 - Mussels in a white wine, onion, garlic and cream sauce

Deep Fried Scampi £9.50 - Whole tail scampi, coated in breadcrumbs & served with homemade tartare sauce

Chicken Liver Paté £7.95 - Chef's homemade fine paté served with a Cumberland chutney and Melba toast

Deep Fried Brie (V) £8.95 - Brie wedges coated in breadcrumbs and served with a port & redcurrant reduction

Garlic Mushrooms & Bacon Filo £8.95 - Button mushrooms & smoked bacon in a garlic sauce inside a filo basket

Toasted Garlic Bread with Cheese (V) £6.50 - Made with Chef's own garlic & herb butter

Smoked Salmon, Crab and Prawn Tower £10.25 - prawns coated in Marie Rose sauce towered with crab and topped with Scotch smoked salmon

Main Courses

Fish

Deep Fried Scampi £18.95 - Whole tail scampi, coated in breadcrumbs & served with homemade tartare sauce

Grilled Fillets of Plaice £18.95 - Served with either a lemon or garlic & herb butter

Poached Scotch Salmon £21.00 - Accompanied with a Hollandaise sauce

Grilled Fillets of Sea Bass £21.95 - Served with either a lemon or garlic & herb butter

Steaks

Fillet Steak £25.95 - 225gms of prime Scotch fillet steak served with mushrooms & tomatoes

Ribeye Steak £20.95 - 225gms of prime Scotch ribeye steak served with mushrooms & tomatoes

Duo of Steaks £36.50 - 175gms of fillet and 175gms of ribeye served with mushrooms & tomatoes

Steak Tartare £36.75 - Minced prime fillet steak mixed at your table with capers, gherkins, egg, shallots and parsley and served raw

Chateaubriand (for 2) £55.95 - Roasted fillet carved at your table, served with onion rings, tomatoes, mushrooms and one sauce (allow 30 minutes for Medium rare)

All steaks can be accompanied with Pepper sauce £2.95, Madeira sauce £2.95, Stilton sauce £2.95, Garlic butter £2.95 & Béarnaise sauce £3.50

Smugglers Signature Dishes

Lamb Shank £20.50 - Lamb shank slow roasted in Chef's herby garlic gravy (allow 30 minutes)

Duck Orange £19.95 - Slow roasted and served with our orange & Grand Marnier sauce

Chicken Kiev £18.95 - Boned breast of chicken, filled with garlic butter, bread crumbed and deep fried

Beef Stroganoff £21.95 - Prime strips of fillet steak cooked in a brandy, sour cream & paprika sauce with braised rice

Calves Liver, Bacon and Onions £19.95 - Grilled calves' liver, rashers of bacon on a bed of onions with Chef's gravy

Vegetarian

Linguine Boe (V) £13.50 - Linguine pasta tossed with a creamy sweet pepper and mushroom sauce

Puff Pastry Pie (V) £14.25 - Diced vegetables in a Provençale sauce served in a puff pastry case

Stuffed Peppers (V) £15.25 - Whole Peppers stuffed with fresh diced vegetables, rice, topped with cheese and roasted

Halloumi Stroganoff (V) £15.95 - Pieces of halloumi in a brandy, sour cream and paprika sauce with braised rice

Vegetable Wellington (V) £15.95 - Puff pastry filled with vegetables & a mushroom pate with a herby tomato sauce

All main courses are served with potatoes & Vegetables of the day

A 10% service charge will be added to all parties of 6 or more



Sweets

Homemade Sweets £6.50 - See our board for today's selection

Cheese & Biscuits £8.25 - A selection of three different types of cheese

Ice Creams & Sorbets £4.75 - Please ask for today's choices

Chef's Miniature Sweet Selection £8.25 - A selection of 5 homemade miniature sweets

Coffee & Teas

Filter coffee with refills £2.50

English Breakfast Tea £2.50

Espresso £2.50 Double Espresso £3.50

Latte, Cappuccino, Hot Chocolate £2.95

Floater Coffee £3.95

Liqueur Coffee £5.50

Our Set Dinner Menu

Tuesday – Saturday

1 course £17.95 2 courses £24.95 3 courses £29.95

Starters

Melon (V) - Fanned melon drizzled with a fruit coulis and garnished with berries

Bruschetta (V) - Chargrilled ciabatta topped with tomato, red onion and garlic

Soup of the day - Chef's homemade soup of the day

Crayfish & Prawn Tower - Prawns & crayfish coated in a homemade Marie Rose sauce

Garlic Mushrooms Filo (V) - Button mushrooms in a creamy garlic, onion & herb sauce, served in a filo basket

Warm Brie & Bacon Salad - Served with croutons and drizzled with a balsamic glaze

Main Courses

Pork Calvados - Mignons of pork fillet sauté in a creamy apple & Calvados sauce

Fillet Paysanne - Two thinly cut slices of prime fillet steak, cooked medium served with pate coated field mushroom and masked in Madeira sauce

Chicken Escalope - Battered breast of chicken coated in breadcrumbs and pan fried

Mushroom Crumble (V) - Sautéed mushrooms in a creamy sauce topped with a herbed and cheese crust

Mediterranean Lasagne (V) - Vegetables in a Mediterranean sauce layered with lasagne sheets, with garlic bread

Deep Fried Fillets of Plaice - In a beer batter and served with chunky chips

Deville'd Lamb's Liver, Bacon and Onions - Grilled liver coated in paprika & cayenne pepper and topped with gravy

Sweets

Choose from our selection of homemade sweets of the day from our board

Miniature sweet selection (£3.00 Supplement)

Cheese & Biscuits (£3.00 Supplement)

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