



Our Main Lunch Menu

Starters

- Bruschetta (V) £6.50 - Chargrilled ciabatta topped with tomato, red onion and garlic
- 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 picked 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 £8.50 - Button mushrooms in a creamy garlic sauce with lardons of smoked bacon
- 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
- Stuffed Peppers (V) £15.25 - Whole Peppers stuffed with fresh diced vegetables, rice, topped with cheese and roasted
- Mushroom Crumble (V) £14.50 - Sautéed mushrooms in a creamy sauce topped with a herbed and cheese crust
- 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 Lunch Menu

Tuesday – Saturday

1 course £11.95 2 courses £17.95 3 courses £22.95

Starters

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

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

Egg & Prawn Tower - Layers of hardboiled egg and fresh prawns bound together in a homemade Marie Rose sauce

Garlic Mushrooms (V) - Pan fried button mushrooms in a creamy garlic, onion & herb sauce, served with garlic bread

Melon & Orange Cocktail (V) - Orange segments mixed with pieces of fresh melon

Tomato, Mozzarella & Bacon Salad - Served with croutons and drizzled with a balsamic glaze

Main Courses

Grilled Salmon - Prime Scotch salmon served with a lemon butter

Nut Roast (V) - Homemade nut roast served with vegetarian roast potatoes and vegetable gravy

Roast of The Day - Please ask for Today's selection

Chicken a la King - Roasted breast of chicken served with a creamy, mushroom and sweet pepper sauce

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

Chef's Pie or Pudding of The Day - Please ask for Today's selection

Lamb's Liver, Bacon and Onions - Grilled liver and bacon served on a bed of pan fried onions 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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