



## Our Main Sunday Menu

### Starters

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

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

### Main Courses

#### Fish

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

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 raw fillet steak mixed at your table with capers, gherkins, egg, shallots and parsley

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)

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

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

### 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

Espresso £2.50 Double Espresso £3.50

Latte, Cappuccino, Hot Chocolate £2.95

Floater Coffee £3.95 Liqueur Coffee £5.50

Filter coffee with refills £2.50 English Breakfast Tea £2.50

*All main courses are served with potatoes & Vegetables of the day  
A discretionary 10% service charge will be added to all parties of 6 or more*



## Our Set Sunday Menu

### Served all Day

2 courses £18.25 3 courses £23.25

#### Starters

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

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

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

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

Egg & Prawn Tower - Prawns coated in a homemade Marie Rose sauce layered in between slices of hardboiled egg

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

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

Tomato & Mozzarella Stack (V) - Drizzled with a paprika oil & balsamic glaze

Deep Fried Scampi £4.25 Supplement - Whole tail scampi, coated in breadcrumbs with a homemade tartare sauce

Deep Fried Brie (V) £3.95 Supplement - Brie wedges coated in breadcrumbs with a port & redcurrant reduction

Melon & Parma Ham £3.95 Supplement - Fanned melon served with waves of Parma ham

Smoked Salmon, Crab and Prawn Tower £5.25 Supplement - prawns coated in Marie Rose sauce towered with crab and topped with Scotch smoked salmon

#### Main Courses

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

Grilled Salmon - Prime Scotch salmon served with a lemon butter

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

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

Roast Leg of Lamb - Served with Chef's gravy & Yorkshire pudding

Roast Ribeye of Beef - Served with Chef's gravy & Yorkshire pudding

Honey Roast Gammon - Thinly sliced roast gammon served with Chef's gravy & Yorkshire pudding

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

Duck Orange £7.50 Supplement - Slow roasted and served with our orange & Grand Marnier sauce

Chicken Kiev £6.00 Supplement - Boned breast of chicken, filled with garlic butter, bread crumbed and deep fried

Grilled Fillets of Plaice £5.75 Supplement - Served with either a lemon or garlic & herb butter

Vegetable Wellington (V) £3.00 Supplement - Puff pastry filled with vegetables & a mushroom pate with a herby tomato sauce

#### 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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