

the
Smithfield



Saturday 11th July

House focaccia, garlic butter (v)	4
<i>Breakfast</i> radishes, smoked cods roe	4
Gordal olives (vg)	5
Pigs head croquettes, gribiche	5.5
Malden oyster, shallot mignonette	3.5/12
Grilled courgettes, mint, walnuts, feta	12.5
Smoked ox tongue, tonnato sauce, anchovies, capers	12.5
<i>Isle of Wight</i> tomatoes, ricotta & wild samphire (v)	13
Octopus carpaccio, kalamata olives, black grapes, baby cucumber	13
Cured sea trout, beetroot, soft boiled egg, dill. mustard	13.5
Crab crumpet, bisque	14
Smoked aubergine, labneh, preserved lemon, chilli, hazelnut (v)	17
Grilled <i>Middle White</i> pork collar, roast pepper sauce & charred nectarines	25
Grilled line-caught mackerel, ajo blanco, pickled samphire	25
Braised hogget shoulder, peas, broad beans & salsa verde	28
<i>Meanwood Farm</i> mixed leaves (vg)	5
Grilled hispi cabbage (v)	5.5
Chips (vg)	5.5

Please speak to your server about information regarding allergens

A discretionary service charge of 10% will be added to your bill