



THE SMUGGLERS

STARTERS

Sharing bread and olive board — 6.50 VG

Prawn cocktail — 8.95

Prawns, salad garnish, Marie rose sauce and fresh bread.

Garlic and sage creamy mushrooms — 8.95 VG

Served with toasted bread

Honey and rosemary baked camembert — 9.25 VG

Served with toasted bread for dipping

Chili and garlic king prawns— 9.85

In an earthenware dish and fresh bread

Calamari — 9.95

Fennel, apple and celery slaw with garlic aioli

Smugglers Nachos VG

single — 8.95

Double — 13.25

Tortilla chips topped with three mixed cheeses, melted in the oven and topped with salsa, guacamole, sour cream and jalapeño peppers.

Sticky pork belly bites — 9.95

Doused with a sticky soy and honey sauce and served with an aromatic slaw


Whipped feta and balsamic tomatoes — 9.95 V

Served on fresh toasted bread and a rocket garnish

Sharing started for 2 - 19.25

Honey and rosemary camembert, Crispy calamari with sweet chilli dipping sauce, Sticky pork belly bites, olives and toasted bread

**PLEASE INFORM YOUR SERVER OF
ANY ALLERGIES OR INTOLERANCES**





THE SMUGGLERS

— MAIN COURSES —

OUR STEAKS

Tornedos Rossini — 31.95

Our signature dish. Prime fillet steak, served on a crouton, topped with pâté and mushrooms and finished with a Madeira wine sauce. Served with either sauté or new potatoes.

Grilled Fillet steak — 29.95

An 8 oz British steak cooked to your liking

Grilled Sirloin steak— 26.95

A 10oz British steak cooked to your liking

Our Grilled steaks are available with any of our sauces and served with grilled tomato, mushrooms, onion rings and either sauté potatoes, new potatoes or chips.

Steak Sauces - 2.50

Peppercorn, Stilton, garlic butter or Diane

Barbecue sticky ribs — 20.25

Slow cooked baby back ribs cooked in a smoky bbq sauce, served with bbq corn ribs and chips, and an aromatic slaw

British Lamb shank — 22.95

Cooked in its own juices with colcannon, honey glazed chantenay carrots and a rich port infused gravy

Mushroom and chestnut Bourguignon

15.95 Vg

With mashed potatoes and seasonal vegetables

Salmon, Prawn and Dill fish cakes 19.95

served on a bed of pea puree with a soft poached egg and hollandaise sauce

Pork Steaks — 19.95

Seared pork steaks served with parsnip puree, crispy sautéed potatoes with chargrilled green beans, black pudding and drizzled with a honey mustard and cream sauce

Supreme of chicken — 19.95

Served with pumpkin, squash and sweet potato risotto infused with sage and garlic, finished with a sprinkle of parmesan, crispy sage leaves, maple pecans and charred root vegetables

Sizzling Fajitas For 1 person 18.95 For 2 persons 36.95

Served on a traditional sizzling cast iron skillet, sour cream, salsa and jalapeños, cheese and guacamole. A choice of chicken, Prawn or sizzling vegetables Vg

Seared Duck breast— 20.95

Served pink, kale with lardons, shallots and garlic, a root vegetable and potato gratin and a blackberry reduction.

Chicken caesar salad—17.95

Fresh cos lettuce, doused in our house caesar dressing, with croutons, shaved parmesan cheese and topped with chicken and crispy bacon

SIDES — 4.50

Patatas bravas

Buttered seasonal vegetables

Caesar salad

Garden salad

Crispy tobacco onions with aioli dip

BBQ corn ribs

Creamy garlic mushrooms

Chips £3.00 + Cheese 50p

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DESSERTS

Vanilla Creme Brulee — 6.25 GF

Warm Chocolate Brownie — 6.95 GF

Served with vanilla ice cream

Homemade Tiramisu— 8.95

Coffee soaked sponge fingers, sweetened mascarpone cream and
cocoa

Sticky Toffee Pudding — 8.95

Served with hot custard, pouring cream or ice cream (sup 60p)

Cheesecake Of The Day — 8.95

See our specials board

Hot Fruity Heaven — 6.95 VG/GF

Hot winter fruits, vanilla ice cream, a generous splash of orange
liquor

Traditional Bread and Butter Pudding — 8.95

Served with Custard, Cream or Vanilla ice cream (sup 60p)

Rich Chocolate and coconut ganache — 7.25 VG/GF

Cheeseboard — 13.95

A delicious selection of cheeses with crackers and a complimentary
glass of port

Ice cream (2 scoops) — 4.50 GF

Vanilla VG | Strawberry | Chocolate | Honeycomb and butterscotch

Sorbet (2 scoops) — 4.50 VG/GF

Orange | Mango | Lemon | Blackcurrant | Champagne and strawberry

Liqueur coffee — 4.95 GF

Irish | Calypso | Jamaican | Baileys | Mexican | Italian | Spanish | Contraband

Coffee Cafetière

Small — 3.00 Large — 6.00

Pot of tea — 3.50

English breakfast | Peppermint | Green tea | Ginger and lemon | earl grey

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