

# THE SMITHY

BAR & RESTAURANT

## Nibbles

MARINATED ITALIAN OLIVES | £3.00  
Sun blushed tomato

WARM ROAST GARLIC FOCACCIA (VG) | £4.50  
Extra virgin olive oil & balsamic

RED PEPPER HOUMOUS | £5.50  
Warm focaccia

## It's Always Good To Share

"PLATTERS TOO GOOD FOR ONE"

THE SMITHY PLATTER | £24.95  
Charcuterie selection, crispy chicken croquettes, pork pie, houmous, pickled cucumber salad & warm focaccia

FROM THE SEA | £26.50  
Prawn & crayfish cocktail, oak smoked salmon, North Sea beer battered cod bites, smoked mackerel pate & dressed mussels, slaw, tartare sauce, lemon & warm focaccia,

BAKED CAMEMBERT | £16.95  
Baked garlic & rosemary camembert, warm focaccia, balsamic & cold pressed rape seed oil

VEGAN GRAZING BOARD | £16.95  
Salt baked Beetroot & Crematta, marinated olives, sun blushed tomatoes, houmous, slaw & warm focaccia

## To Start

SOUP OF THE DAY (GFA/VGA) | £6.50 ♦  
Homemade soup served with warm focaccia  
*Ask your server for today's choice*

SALT BAKED BEETROOT (GF/VG) | £8.50 ♦  
Whipped Crematta, apple, watercress & candied pecans

PRESSED GAME TERRINE (GFA) | £12.50  
Marbled terrine of venison, pheasant & partridge, clementine & cranberry chutney

CRISPY ROAST CHICKEN CROQUETTE | £9.50 ♦  
Dijonnaise & pickled veg

THAI SPICED MUSSELS (GFA) | £9.95 ♦  
Market fresh Shetland mussels, green Thai spices, coconut, coriander & Thai crackers

*Go large with fries £18.95 ♦*

SMOKED HADDOCK ARANCINI | £8.95  
Spiced yoghurt & coriander salsa

SUPERFOOD SALAD (VGA) | £8.50/£15.50 ♦  
Quinoa, roast squash, beetroot, toasted seeds, lentils, kale, herb & citrus dressing

CLASSIC CAESAR SALAD (GFA) | £8.50/£15.50 ♦  
Gem lettuce, parmesan, herb croutes, Caesar dressing & soft poached hen's egg

*Add crispy chicken £3 or tofu £5*

Here at Runa Farm we pride ourselves on using locally sourced produce wherever possible. Many of our dishes are seasoned with herbs picked from our very own garden, lovingly cared for by our own "green-fingered guru."

## The Smithy Grill

*Our select meats are grilled to perfection*

GRASS FED AGED SIRLOIN 250G (GFA) | £33.50  
Confit plum tomato, flat cap mushroom, dressed rocket, hand cut chips & sauce of your choice

CHARGRILLED BUTTERFLIED CHICKEN BREAST (GFA) | £18.50 ♦  
Dressed greens, hand cut chips, charred lemon & your choice of sauce

CLASSIC STEAK FRITES (GFA) | £24.95  
Our aged & marinated rump steak, cooked pink or past & served with confit plum tomato, flat cap mushroom, dressed rocket, seasoned fries & your choice of sauce

*Upgrade to truffle & parmesan fries for £2*

## The Burgers

ALL BURGERS | £16.95

*All garnished & served in an artisan brioche bun with seasoned fries & house relish*

YOUR CHOICE OF:

THE FARMHOUSE (GFA) ♦  
Double stacked steak cheese burger

HEN HOUSE ♦  
Crispy chicken & pickled slaw with cheese

THE VEGAN ONE ♦  
Plant based burger, red pepper & vegan burger cheese (vga)

*Add smoked bacon to any burger for £1.50  
Upgrade to truffle & parmesan fries for £2*

## To Follow

BEER BATTERED NORTH SEA HADDOCK (GFA) | £19.95  
Our famous fish & chips, North Shields landed haddock, beer battered and served with hand cut chips mushy peas, tartare sauce & lemon  
*Add 'chip shop' curry sauce for £2.50 / locally baked stottie for £2.50 (vegan option available)*

LAMB SHANK SHEPHERD'S PIE (GFA) | £18.95  
With dressed seasonal greens & gravy

RUINA FARM PARMO | £18.50 ♦  
Breaded chicken breast, creamy chicken sauce topped with melted aged cheddar, on saute potato, peppers & caramelised onions

THAI SPICED MUSSELS (GFA) | £18.95 ♦  
Market fresh Shetland mussels, green Thai spices, coconut, coriander, Thai crackers & fries

SLOW COOKED RED WINE BEEF (GFA) | £19.50  
Slow braised blade of beef with parsley mash, red wine sauce, pancetta, mushroom, baby onions & pot roast carrot

CATCH OF THE DAY | MVP  
Market fresh fish, grilled & served simply.  
*Ask your server for today's catch*

MUSHROOM PAPPARDELLE (VG) | £17.50 ♦  
Tarragon & truffle oil

PAN ROAST CHALK STREAM TROUT | £21.95  
Toasted fregola lemon & soft herb 'risotto' & herb oil dressing

## On The Side

Skin on Fries/ Chunky chips | £4.00

Truffle & parmesan fries | £5.00

Seasonal vegetable slaw | £4.00

Beer battered onion rings | £4.00

Garlic & herb new potatoes | £4.00

Rocket & cherry tomato salad | £4.00

Seasonal greens | £4.00

Peppercorn / Chimmichurri / Bearnaise | £3.00

## To Finish

CLASSIC STICKY TOFFEE PUDDING (GFA) | £7.95 ♦  
Vanilla ice cream & toffee sauce

APPLE & BERRY CRUMBLE SUNDAE (GFA) | £7.95 ♦  
Vanilla pod ice cream, apple compote, poached berries, custard, Chantilly cream & granola crumble

DARK CHOCOLATE BROWNIE (GFA) (VGA) | £7.95 ♦  
Cherry compote & vanilla ice cream

CARAMELISED PINEAPPLE TART (VG) | £7.95  
Chilli & lime syrup & passion fruit sorbet

DESSERT OF THE DAY  
Ask your server for today's creation

THE SMITHY CHEESE BOARD (GFA) | £12.50  
Selection of British & continental cheese, chutney, biscuits & grapes

ICE CREAM & SORBET SELECTION (GF/VGA) | £6.50 ♦  
Ask your server for today's flavours.

## Teas & Coffees

Espresso | £2.50

Double Espresso | £3.25

Americano | £3.75

Latte | £3.95

Cappuccino | £3.95

Flat White | £3.95

Mocha | £3.95

Espresso Macchiato | £3.25

Liqueur Coffee | £5.95

Tea | £3.75

## Allergen Information

*Our food is prepared and stored in areas in which allergenic ingredients are present. As a consequence, we cannot guarantee that dishes are 100% free from allergenic ingredients due to the preparation and cooking process.*

*If you have an allergy, please inform a member of staff and refer to our allergen matrix. We are not liable for anyone who carries an airborne or contact nut allergy. Please keep children with you at all times. Management cannot be responsible for their safety.*

*Thank you.*