

THE SMITHY

BAR & RESTAURANT

MENU

Nibbles

House Marinated Italian Olives | 3.50 (VG/GF)
Sun blushed tomatoes

Warm Roast Garlic Focaccia | 5.25 (VG)
Olive oil & balsamic

Beetroot & Rosemary Houmous | 6.25 (VG)
Warm focaccia

To Share

The Smithy Platter | 24.95
Charcuterie meats, pork & haggis sausage roll, chicken liver parfait, warm focaccia, balsamic & cold-pressed rapeseed oil

Baked Camembert | 17.95
(GFA) (V)
Baked garlic & rosemary camembert, warm focaccia, balsamic & cold-pressed rapeseed oil

From The Sea | 26.50
Prawn & crayfish cocktail, oak smoked salmon, North Sea beer battered cod bites, crispy coconut prawns, crispy squid, slaw, tartare sauce, lemon & warm focaccia

Mediterranean Mezze Board | 18.95
(GFA) (V)
Beetroot falafel, hummus, tzatziki, roasted peppers, marinated feta, flatbreads, vegetable sticks, house mixed olives

Starters

◆ **Soup of the Day | 7.25 (GFA/VGA)**
Homemade soup served with warm focaccia

◆ **Glazed Chicken Lollipops | 9.95**
Asian marinated chicken pieces, Ssamjang dip, carrot & ginger salad

◆ **Beetroot & Yorkshire Blue Arancini | 9.50 (V)**
Crispy rice balls, Yorkshire blue cheese and beetroot, pickled walnut dressing

◆ **Crispy Coconut King Prawns | 10.95**
Mango curry mayo, smashed cucumber, chilli & coriander

◆ **Superfood Salad | 8.50 / 15.50 (VG)**
Quinoa, roasted squash, beetroot, toasted seeds, lentils, kale, herb & citrus dressing

Add Asian Chicken or Beetroot Falafel
3.00 Starter / 5.00 Main

◆ **Haggis Sausage Roll | 10.95**
Pork, haggis & Dijon mustard sausage roll, whisky brown sauce

◆ **Smoked Haddock Gratin | 10.95**
Poached smoked haddock, in a cream, leek and herb sauce, parmesan crust, toasted sourdough

◆ **Wild Mushrooms on Toast | 8.95 (VG)**
Wild & chestnut mushrooms, garlic and herbs on toasted sourdough with dressed rocket

◆ **Chicken Liver Parfait | (GFA) 8.95**
Smooth chicken liver parfait, caramelised red onion chutney, focaccia crisp breads

Main Courses

◆ **Beer Battered North Sea Haddock | 20.95 (GFA)**
Our famous fish and chips. North Shields landed haddock beer battered and served with hand cut chips, mushy peas, tartare sauce & lemon

Add chip shop curry sauce for 2.95
Vegan beer battered banana blossom option available (VG)

◆ **Beetroot & Goats Cheese Tortelloni | 17.95 (V)**
Handmade tortelloni stuffed with beetroot and goats cheese, roasted squash, sage and hazelnut dressing

◆ **Moroccan Style Salmon Fillet | 21.50**
Pan fried salmon fillet, crispy squid, spiced vegetable cous cous, harissa & honey yoghurt

◆ **Bangers & Bubble | 18.95**
Butcher's sausages, caramelised bubble 'n' squeak, fried hen's egg, brown sauce, crispy onions

◆ **250g Grass Fed Aged Ribeye Steak | 34.50 (GFA)**
Confit plum tomato, flat cap mushroom, dressed rocket, hand cut chips & sauce of your choice

Upgrade to truffle & Parmesan fries for 2.00

Make it a Surf & Turf
Add Grilled Prawns for £5.00

◆ **Catch of the Day | MVP**
Market fresh fish, grilled & simply served
Ask your server for today's catch

◆ **Slow Roast Pork | 19.95 (GFA)**
12 Hour slow cooked pork, chorizo, kale & bean cassoulet, crispy sage

◆ **Rigatoni Arrabbiatta | 14.95 (VG)**
Rigatoni pasta, spicy tomato ragu, chilli salsa
Add chorizo £3.50 | Add grilled tiger prawns £5.00

◆ **Chicken Shawarma | 18.95**
Grilled marinated tandoori style chicken, rainbow slaw, chilli and garlic sauce, pomegranate, flatbread & seasoned fries

◆ **Pan Fried Coley Fillet | 19.95 (GF)**
Roasted cauliflower, crispy potatoes, samphire, beurre blanc, chive oil

◆ **Steak & Ale Pie | 19.95**
Steak & ale pie, creamy mash, seasonal vegetables, Guinness gravy

◆ **Northumbrian Lamb Massaman Curry | 19.95**
Slow cooked Thai lamb curry, steamed jasmine rice, coriander, chilli & shrimp crackers

Burgers

All served with brioche style bun, seasoned fries and house relish

◆ **Double Stacked Steak Burger | 18.50 (GFA)**
Double beef patties, Monterey Jack cheese

◆ **Soft Shell Crab Burger | 19.50**
Tempura Singapore crab, dynamite slaw

◆ **Crispy Chicken Burger | 18.50**
Crispy popcorn chicken, pickled slaw, burger cheese

◆ **Vegan Burger | 17.95 (VG)**
Plant-based burger, red pepper & vegan burger cheese

Add smoked bacon for 1.50
Upgrade to truffle & Parmesan fries for 2.00

Sides

◆ **Fries / Proper Chips (VG) | 4.50**
Truffle Fries | 5.50
◆ **Beer Battered Onion Rings (V) | 4.50**
◆ **Rocket & Cherry Tomato Salad (VG) | 4.50**
◆ **Seasonal Greens (V) | 4.50**
◆ **Seasonal Vegetable Slaw (V) | 4.50**

◆ **Peppercorn / Chimichurri (VG) / Bearnaise (V) | 3.50**

Desserts

◆ **Classic Sticky Toffee Pudding | 8.95 (V)**
Vanilla ice cream, toffee sauce

◆ **Rhubarb & Custard | 8.95 (V)**
Set vanilla cream, poached rhubarb, apple sorbet

◆ **Chocolate & Malt Sponge | 8.95 (V)**
Caramel custard, honeycomb ice cream

◆ **Apple Gyozas | 8.95 (VG)**
Warm apple gyozas, vegan vanilla ice cream, miso maple syrup

◆ **Cheeseboard | 12.95 (GFA)**
Selection of British & continental cheese, chutney, biscuits & grapes

◆ **Ice Cream & Sorbet Selection | 7.50 (GF/VGA)**
See server for today's flavours

(V) Vegetarian (VG) Vegan (GF) Gluten Free (GFA) Gluten Free Available

◆ Dishes Included in Residents Package

Please Note: We cannot 100% guarantee that any dish is Allergen Free. Your Safety is our greatest concern and because allergies can be life threatening we would ask you think carefully before you order. Please inform a member of staff if you have an allergy, you can access our full Food & Drink Menu Allergen Matrix from your Server. We are not liable for anyone who carries an airborne or contact nut allergy.

THE SMITHY

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Beers & Ciders...

Draught

Aspall (4.5%) | 6.10

Madri (4.6%) | 6.65

Coors (4.5%) | 6.10

Alpacalyse (4.3%) | 6.65

Bottles

Cobra (4.5%) | 6.85

Coors (4.5%) | 6.60

Madri (4.6%) | 6.85

Staropramen (4.7%) | 6.85

Sol (4.4%) | 6.85

Rekorderlig (4.5%) | 7.65

(Various Flavours Available)

Black Sheep Ale (4.4%) | 5.90

Gluten Free

Peroni (5.1%) (GF) | 6.85

Alcohol Free

Madri 0% (0%) | 5.20

Shots...

Jager Bomb | 5.15

Baby Guinness | 5.15

Tequila Rose | 5.15

Sambuca (Black or White) | 5.15

Apple Sourz | 5.15

Please ask your server about our full range of products from Rum to Whiskey, Vodka to Gin & everything in between.

COCKTAILS

Aperol Spritz | 13.50

Aperol, Prosecco, Blood Orange Syrup & Soda Water. Garnished with a slice of Orange.

Pina Colada | 12.95

Bacardi Anejo Rum, Pineapple Juice, Coco Real & Lime. Garnished with Pineapple Leaves.

Godfather Sour | 12.95

Luxardo Amaretto, Four Roses Bourbon, Lemon Juice & Aquafaba. Garnished with a Lemon Wedge.

Bramble | 13.50

Gordons Gin, Crème de Mure, Sugar & Lemon. Garnished with a Lemon Wedge.

Strawberry & Lychee Bellini | 13.50

Kwai Feh, Prosecco & Strawberry Puree. Garnished with a Fresh Strawberry.

Pornstar Martini | 13.50

Smirnoff Vanilla, Passoa, Pineapple Juice & Passionfruit Puree. Garnished with Passionfruit.

Spicy Mango Margarita | 13.50

Olmecca Reposado Tequila, Mango & Chilli Syrup, Agave & Lime. Garnished with a Birdseye Chilli.

Amaretto & Blueberry Mojito | 13.50

Luxardo Amaretto, Bacardi Carta Blanca, Blueberries, Mint & Lime. Garnished with a Mint Sprig.

Espresso Martini | 13.50

Smirnoff Vanilla, Kahlua & Espresso. Garnished with Coffee Beans.

Elderflower Tom Collins | 13.50

Gordons Gin, St. Germain Elderflower Liqueur, Soda Water, Lemon & Sugar Syrup. Garnished with a Lemon Wedge.

Mocktails...

Apple & Ginger Mojito | 7.95

Apple Juice, Ginger Syrup & Mint. Garnished with a Mint Sprig.

Pineapple & Almond Sling | 7.95

Pineapple Juice, Almond Milk & Coconut Cream. Garnished with Pineapple Leaves.

Cucumber & Elderflower Cooler | 7.95

Elderflower Tonic Water, Cucumber Syrup & Lime. Garnished with a Cucumber Ribbon.

Hot Drinks...

Espresso | 2.50

Double Espresso | 3.25

Americano | 3.75

Latte | 3.95

Cappuccino | 3.95

Flat White | 3.95

Espresso Macchiato | 3.25

Mocha | 3.95

Hot Chocolate | 3.95

Liqueur Coffee | 5.95

Your choice of: Tia Maria, Licor 43, Kahlua, Baileys, Hennessy VS, Frangelico, Jamesons & Amaretto.

Tea | 3.75

Flavoured Tea | 3.75

Please ask your server for available selection.

*Milk Alternatives & Syrups Available.

Please ask your server about our full range of local classic spirits from Rum to Whiskey, Vodka to Gin and everything in between.

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