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

Roasted Red Pepper Hummus | 6.25 (VG)
Warm focaccia

To Share

Mediterranean Platter | 24.50
Charcuterie selection, house marinated olives, torn mozzarella, 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, crispy squid, smoked salmon & mackerel pate, North Sea beer battered cod bites, tempura prawns, slaw, tartare sauce, lemon & warm focaccia

Starters

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

Ajinomoto Gyozas | 9.50 (VG)
Crispy Japanese style vegetable dumplings with spicy vegan mayo & crispy onions

Wild Mushroom & Truffle Croquettes | 9.50 (V)(VGA)
Parmesan, truffle mayonnaise, crispy shallots & rocket

Tempura Prawns & Squid | 10.50
Soy & garlic marinated tempura king prawns and salt & pepper squid, chilli, lime & coriander dipping sauce

Spiced Lamb Koftas | 9.95
Grilled lamb kofta lollipops, hummus, cucumber & tomato salad, flatbread, pickled red onions

Cullen Skink | 9.95
Smoked haddock, potatoes, and leeks in a velvety cream broth. Served hot inside a crusty bread bowl

Blue Waldorf Salad | 8.95 (V)
Crumbled Yorkshire blue cheese, apples, celery, walnut, endive and buttermilk dressing

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

Main Courses

Tikka Spiced Chicken | 18.50
Tikka spiced chicken pieces, black bean daal, biriani rice, garlic naan & coriander & chilli chutney

Jerusalem Artichoke Tortelloni | 17.95 (VG)
Roasted celeriac, pickled wild mushrooms, Dijon mustard dressing

Scottish Salmon Fishcake | 16.95
Poached salmon fillet and haddock fish cake, wilted spinach, poached egg, Whitby crab hollandaise

Roast Seabass | 19.95 (GFA)
Pan fried seabass fillets, chorizo and mixed bean cassoulet, roasted red pepper and basil piperade

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

Make it a Surf & Turf
Add Tiger Prawns for 5.00

Beer Battered North Sea Haddock | 20.95 (GFA) (VGA)
Our famous fish & chips. North Shields landed haddock, beer battered served with hand cut chips, mushy peas, tartare sauce
Add chip shop curry sauce for 2.50

Slow Cooked Pork Belly | 17.95 (GFA)
Crispy pork belly, mustard mash, braised carrot, charred hispi cabbage, red wine jus

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

Jerk Chicken Shawarma | 18.95
Grilled marinated jerk chicken, flatbread, lettuce, pickled red cabbage, pomegranate, garlic sauce, chilli sauce & seasoned fries

Pulled Lamb Gnocchi | 21.95
Slow cooked lamb shoulder, roasted squash, baby spinach, red pesto, potato gnocchi, basil & parmesan

Burgers

All burgers served in a brioche style bun, lettuce, tomato and homemade relish with seasoned skin on fries

Double Stacked Steak Cheeseburger	Crispy Buttermilk Chicken Burger	Beer Battered Fish Burger	Plant Based Vegan Burger
18.95	18.95	18.95	18.95

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

Sourdough Pizza

Hand-stretched, wood-fired sourdough pizza topped with slow cooked tomato sauce and mozzarella

Margherita | 15.95 (V)
Pepperoni | 17.95
Ham & Mushroom | 17.95
Meat Feast | 17.95

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

Mississippi Mud Pie Delice | 8.95 (V)
Chocolate, marshmallows, pecans and fudge

Tiramisu Profiterbomb | 8.95 (V)
Giant choux bun filled with mascarpone, espresso and brandy

Apple Tarte Tatin | 8.95 (VG)
Baked apple tart, plant based custard, vegan vanilla ice cream

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**

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.

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Beers & Ciders...

Draught
Aspall (4.5%) | 6.20
Madri (4.6%) | 6.80
Coors (4.5%) | 6.20
Alpacalyse (4.3%) | 6.80
Caffrey's Black Stout (3.4%) | 6.20

Bottles
Cobra (4.5%) | 6.25
Coors (4.5%) | 6.00
Madri (4.6%) | 6.25
Sol (4.4%) | 6.10
Rekorderlig (4.5%) | 6.95
(Various Flavours Available)
Black Sheep Ale (4.4%) | 6.00

Gluten Free
Peroni (5.1%) (GF) | 6.25

Alcohol Free
Madri 0% (0%) | 5.00

Shots...

Jager Bomb | 5.20
Baby Guinness | 5.20
Tequila Rose | 5.20
Sambuca (Black or White) | 5.20
Apple Sourz | 5.20

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 | 12.95
Olmeca 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 | 12.95
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 | 7.50
Your choice of: Tia Maria, Licor 43, Kahlua, Baileys, Hennessy VS, Frangelico, Jamesons & Amaretto.
Tea | 3.75
Flavoured Tea | 3.75
Please ask you 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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