

The Old Smithy Inn Menu

Please note: Service is not included...

Our Menu is seasonal and changes frequently

Starters

Basket of fresh cauliflower popcorn with aioli dip
Caprese-stuffed Portobello mushroom (tomato/basil/mozzarella) - balsamic glaze
Filo-wrapped Goats Cheese Parcel - seasonal salad, red onion chutney
Soup of the Day – toasted bread & butter gfo

Today's Specials

Lamb Cannon with swede purée, baby turnip, crispy kale, wild garlic,
lamb neck croquette, lamb jus

Hake with Fowey Mussels, new potatoes, curry velouté

8oz Bavette Steak, baby turnip, charred baby leek, celeriac mash

Venison fillet medallions with brown butter mash, crispy kale, wild mushrooms, port jus

Mains

Zesty Battered* Haddock, hand-cut chips, garlic mayo, minted pea purée gf

**please note – this is chef's own GF batter not beer batter*

Maple and chilli-roasted butternut w. quinoa tabbouleh, tahini dressing, yoghurt veo

Warm Spring Root vegetable salad - pistachio vinaigrette

Our Bagel Burgers

Toasted bagel (or gf roll) filled with fresh lettuce, beef tomato, red onion & pickled gherkin gfo

Hand-crafted West Country Beef Burger, hand-cut chips & red onion chutney gfo

A choice of buttermilk fried or Cajun-marinated West Country Chicken Breast Burger,
hand-cut chips & lemon mayo

Garlic Field Mushroom & Halloumi Burger, hand-cut chips & red onion chutney gfo

Customise your burger. Choose one or a mix of the following...

Chargrilled Bacon/Mature Cheddar/Cornish Blue /Cornish Brie/Halloumi

From the Grill

16oz West Country T-Bone, chunky chips, cherry vine tomatoes & garlic field mushroom

10oz West Country Rump Steak, chunky chips, cherry vine tomatoes & garlic field mushroom

Exmoor Venison Steak, chunky chips, cherry vine tomatoes & garlic field mushroom

One of chef's sauces to enhance your steak...
Peppercorn sauce/ Cornish Blue Cheese sauce/ Red Wine sauce

Sides Dishes/ Nibbles

(FYI: all our fryers are kept gf)

Fresh-cut chips

Fresh-cut cheesy chips

Chunky halloumi chips

Mixed olives

Charred sourdough with oil and balsamic

Kids

Hand-crafted West Country Bagel Beef Burger, hand-cut chips

West Country Buttermilk Fried Chicken Bagel Burger, hand-cut chips gfo

Mushroom & Halloumi Bagel Burger, hand-cut chips

Zesty Battered Haddock, hand-cut chips & peas

Sausage & hand-cut chips

Puddings

Classic Crème Brûlée gf

Berry Cheesecake, blueberry compote gf, ve

Lemon Tart, Cornish clotted cream, spring fruits gf, ve

Seasonal Crumble, sweet cardamom cream, walnut crumble, sour compote cn

Sticky Toffee & Ginger Pudding, toffee sauce, vanilla ice-cream gf

Triple Chocolate Brownie, Cornish vanilla ice cream gf

Rich Carrot Cake, sweet cardamom cream gf

Ice-creams and Sorbets

Kellys Cornish Ice-cream. Choose from vanilla, strawberry or chocolate

Vegan Fruit Sorbets. Choose from lemon, blood orange, mango ve

Our Ethos – “Stay Natural, Stay Seasonal, Source Locally (West is Best!), Cook Fresh to Order”:

At the Old Smithy Inn we cook almost everything from fresh ingredients sourced as locally as possible to our restaurant – luckily we in the West Country are truly blessed with an abundance of the highest quality meat, game, fish, dairy products and fresh produce. Almost all of our ingredients come from West-Country suppliers such as M.C.Kelly Butchers, Celtic Fish and Game, Phillip Dennis & Savona.

We source the majority of your drinks from local brewers and distilleries where possible.

Allergies, Intolerances and Dietary Preferences – please always see a member of staff about any special requirements – we will be happy to consult with the kitchen and modify dishes or remove elements to order where possible. Here is a guide to how we refer to some common allergies on our menu:

gf – gluten free/ ve – vegan/ v - vegetarian/ df – dairy free/ cn – contains nuts/ cc – crustaceans/ cel – celery or celeriac

