

# The Smithy Bistro



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Tel: 01661 820020

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## Early Bird Menu

2 Course meal £11.50

Tuesday to Friday 6pm - 10pm

Saturday 5.30-6.30

### Starters

£4.50

Freshly prepared soup of the day (please ask your server for today's choice) (V)

Trio of melon with fruit sorbet, wild berries and passion fruit syrup (V)

Fresh mussels in white wine, garlic and cream sauce.

Tomato, mozzarella and avocado salad with olives and basil dressing (V)

Classic Caesar salad with homemade fish cake

Chicken liver parfait with plum chutney, small salad and fresh bread

Sun dried tomato and pea risotto and shavings of fresh parmesan (V)



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## *Main Course*

**£9.50**

Poached fresh salmon with fresh asparagus and hollandaise sauce

Grilled mackerel fillet with tomato, red onion salad, new potatoes and olives

chargrilled minute steak served with pepper sauce and chips

Sautéed lamb's liver with cream potato's, bacon and red wine Jus

Confit of duck with plum and black cherries sauce

Lamb rump with fresh baby spinach and rosemary jus

Pork loin with confit of apple served with calvados sauce

Sautéed turkey escalope topped with cheese and ham, served with cream sauce and mushrooms

Risotto of pea and sun dried with deep fried goats cheese and wild rocket (V)

Combination of risotto, asparagus and wild mushroom platter (V)

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## *Desserts*

**£3.95**

All Desserts £5.10

All our desserts are homemade

Baked White Chocolate Cheesecake with Coffee Amaretto Ice Cream

Raspberry Creme Brulee with Short Bread Biscuits

Coconut Pannacotta served with wild berries compote

Chocolate Marquise served with Chocolate  
Sauce

Warm Sticky Toffee Pudding with Coconut Ice  
cream and caramel sauce

Assorted Cheeses with fruit celery and  
biscuits

Trio of desserts platter, please ask your  
server for today's selection

Selection of ice creams or sorbets £4.10



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## Chefs Special

### Starters

#### **Soufflé £5.95**

Double baked cheddar cheese and spinach soufflé (V)

#### **Smoked Salmon £5.95**

Simply smoked salmon served with lemon and crispy fried capers

#### **Scallops £8.50**

Seared fresh King scallops served on black pudding,  
drizzled with Champagne sauce

#### **Tempura of King Prawns £7.95**

Served with sweet chilli dip

#### **Game Terrine £5.95**

Served with plum chutney and toasted brioche

### Main Course

#### **Fillet of Sea bass £15.95**

Cooked with garlic, chillies and spring onion beurre blanc

#### **Tournedo of Beef £19.95**

Prime cut fillet steak with truffle mash, wild mushrooms and red wine sauce

#### **Lamb Fillet £16.50**

Served on a bed of spinach, glazed with minted sabayon and rosemary jus

**Smithy Chicken Supreme £14.50**

Cooked with King Prawns, garlic, chillies and spring onion

From the Grill

**10oz Sirloin Steak £16.50 | 10oz Rib Eye £12.95**

Both served with tomato, mushroom, bearnaise or peppercorn sauce and chips



*Special Lunch Menu*

£8.50 for a  
**TWO COURSE  
MEAL**

Menu changes daily

**TUESDAY TO FRIDAY**

**LUNCH 12 to 2pm**

Please Note: Discount cards do not apply to this menu

**STARTERS Lunch £3.50**

- ~ Freshly prepared soup of the day (V)
- ~ Beetroot and feta cheese Salad with dressing and Walnut(v)
- ~ Roasted vegetable and wild mushroom risotto with parmesan shavings
- ~ Tomato and mozzarella salad with basil dressing
- ~ Warm black pudding with mash, onions and red wine Jus
- ~ Chicken liver pate with plum chutney and crisp bread
- ~ Tian of prawns and avocado coated with Marie Rose sauce
- ~ Warm fresh asparagus served with hollandaise sauce
- ~ Classic Caesar salad with cod and salmon fishcakes
- ~ Tempura of king prawns with chili dip £7.95

**MAIN COURSE £7.50**

- ~ Toulouse sausage with mash and onion gravy
- ~ Roast leg of lamb glazed with minted sabayon
- ~ Roasted stuffed loin of pork with sage and apricots served with thyme and red currant jus
- ~ Char grilled lamb's liver on mash with bacon and red wine sauce
- ~ Chicken breast casserole with chick peas, tomato, herbs and garlic served with red wine sauce
- ~ Poached fresh salmon with white wine, mushrooms and tomatoes
- ~ Roasted vegetable and mushroom risotto topped with deep fried goats cheese (v)
- ~ Simply grilled sea bass with pea risotto £14.95

**DESSERTS £3.50**

- ~ Apple and plum crumble served with custard
- ~ Apricot bread and butter pudding with custard

- ~ Passion fruit crème brulee
- ~ Sticky toffee pudding with caramel sauce
- ~ Treacle tart with ice cream and ginger syrup
- ~ Chocolate marquise with chocolate sauce
- ~ Coconut and amaretto panna cotta with wild berries
- ~ Strawberry cheese cake with wild berries coulis

**Coffee and chocolates £1.75**

Minimum Charge £8.50



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[The Smithy Bistro](#) Restaurant Bar

Ponteland Restaurant Bar