

The Blacksmiths

BAR & RESTAURANT



STARTERS

Salt & Pepper Squid £8.95
deep fried squid on a bed of crispy salad

Prawn Tempura £7.95
tiger prawns in a tempura batter served with a sweet chilli sauce

Vegetable Tempura (V) £5.95
peppers, carrots & broccoli in a fluffy tempura batter served with sweet chilli sauce

Prawn Crackers (G) £3.50

Vegetable Spring Rolls (VE, G) £7.25
with a sweet chilli dip

Blacksmiths Wings (G) £7.95
chicken wings in a sweet soy sauce sprinkled with sesame seeds

Sharing Starters

Cheddar & Ham Ploughmans £11.95
with dressed salad, apple, gherkin, pickled onion, chutney & fresh crusty bread

Whole Baked Camembert £11.95
with red onion jam & toasted french baguette

MAINS

SUNDAY ROAST

AVAILABLE EVERY SUNDAY 12 NOON - 5 PM

A choice of

- Vegetarian Nut Roast (V) £14 - Slow Roasted Rib-eye £16 - 1/2 Chicken £15 - Pork Belly £15 -
all dressed with seasonal vegetables, red wine jus & bottomless yorkshire puddings

Green Thai Chicken Curry (G) £13.95

Prawn Panang Curry (G) £13.95

Red Vegan Curry (VE) £11.95

*served with steamed jasmine rice
change to coconut rice 65p*

Grilled Cauliflower Steak (VE, G) £11.95

topped with cous cous & vegetable provencal served with tomato & basil jus

Crispy Duck Salad (G) £11.95

with spring onion, cucumber & a ginger honey dressing

Pad Thai

Chicken or Prawn (G) £12.95

Tofu (G, VE without egg) £11.95

stir fried noodles with beansprouts, egg, ground peanuts & thai spicy sauce

Blacksmiths Gourmet Beef Burger £13.95

Chicken Burger £12.95

Sweet Potato & Sweetcorn Veggie Burger £11.95

dressed with baby gem lettuce, tomato, pickle & red onions in a brioche bun with frites

add cheddar/blue cheese/bacon/fried egg £1 each

230g Rib-eye Steak (G) £19.95

with salad, peppercorn sauce & frites

London Pride Battered Fish & Chips £13.95

fresh haddock battered in london pride ale served with garden peas & frites

Pan Fried Seabass (G) £15.25

on a bed of crushed new potatoes & spinach with a lemon & herb sauce

SIDES

Frites £3

Chicken Salt Frites £4

Mixed Salad £3

Ale Battered Onion Rings £3

Rosemary, Parmesan & Truffle Oil Frites £4.50

Mixed Olives £3.65

THAI PARCEL

*Prawn Crackers
Vegetarian Spring Rolls
Choice of Pad Thai
Choice of Thai Curry
£25.95*

Pad Thai options ; Chicken, Tofu or Prawn
Thai Curry options ; Green Chicken or Prawn Panang

GOURMET BURGER BOX

*Blacksmiths Wings
Any 2 Burgers & chips
with two toppings
£25.95*

Burger options ; Beef, Chicken or Veggie
Topping options ; cheddar, blue cheese, bacon, fried egg

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

All meat is sourced locally from Bell & Sons Butchers

Please inform your server if you have any allergies or dietary requirements, as all food is prepared in a kitchen where nuts, gluten & other allergens are present

VE = Vegan / V = Vegetarian / G = Gluten Free



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DRAUGHT

HALF PINT / PINT

London Pride £2.50 / £4.90
Seafarers £2.50 / £4.90
Frontier £2.95 / £5.80
Stowford Press £2.95 / £5.80
Guinness £2.85 / £5.60
Peroni £3 / £5.90
Carling £2.70 / £5.30
Amstel £2.95 / £5.80
Session IPA £2.95 / £5.80
Meantime £2.95 / £5.80

BOTTLES

Peroni £4
Becks £4
Kopparberg £5.40
Mixed Fruit / Strawberry & Lime
Thatchers Gold £5.40
Budweiser £4
Corona £4
Becks Blue £3.80

COCKTAILS

Mojito £7.50
Harvey Wallbanger £7.50
Aperol spritz £7.50
Pimms £7.50
Long Island Iced Tea £7.50

SOFT DRINKS

HALF PINT £2 / PINT £3.50

Pepsi
Diet Pepsi
Lemonade
Orange Juice
Apple Juice
Cranberry Juice

BOTTLES £2.50

Still Water
Sparkling Water
J20
*Orange & Passionfruit / Apple & Mango /
Apple & Blackcurrant*

COFFEE

Americano £2.50
Latte £2.80
Cappuccino £2.80
Espresso £2.10
Double Espresso £2.90

CHAMPAGNE & FIZZ

Prosecco, Italy

175ML £7.95 / Bottle £21.95

This extra dry Prosecco from the North East of Italy has delicate white stone fruit & lemon flavours with fine bubbles

MOËT, France

Bottle £55.95

The Brut Imperial from Moët embodies their house style: crisp and clean, this classic Champagne shows citrus aromas and hints of biscuity flavours

WHITE WINE

House Wine

Pinot Grigio, Chardonnay or Sauvignon Blanc

175ml £5.30 / 250ml £7.40 / Bottle £20

Picpoul De Pinet, Les Cazalets, France

Bottle £27.00

The Picpoul grape is grown in the Languedoc region on the hills outside Montpellier.

Easy to drink & it tastes light, fresh, & citrusy

Marques Del Atrio Blanc Rioja, Spain

Bottle £29

Fresh, fruity hints, tropical fruit aromas with elegant herbaceous hints. Good intensity & clean with a good acidity rate, with a fruity & intense aftertaste

Lankark Lane Sauvignon Blanc, New Zealand

Bottle £29

Intensely aromatic, crisp & fresh. Aromas of passionfruit, grapefruit, white peach & elderflower

RED WINE

House Wine

Shiraz or Malbec

175ml £5.30 / 250ml £7.40 / Bottle £20

La Palma Merlot, Chile

Bottle £26.00

Full smooth & rich with classic merlot characteristics of sweet plums, blackberries, cherries & bitter chocolate. Soft & round with a long, pleasing finish.

Le Versant Pinot Noir, France

Bottle £32.00

Medium-bodied Pinot Noir with soft tannins and a good crisp acidity

Marques Del Atrio Tempranillo Rioja, Spain

Bottle £33.00

Deep red, clean & bright. Persistent aromas of red fruit and elegant spicy notes

ROSE WINE

House Wine

White Zinfandel

175ml £5.30 / 250ml £7.40 / Bottle £20

Sartori Pinot Grigio Blush, Italy

175ml £5.65 / 250ml £8.05 / Bottle £25.00

When pressed in January, the very small amount of juice produced makes an extremely full bodied, dry & powerful wine