

BAR SNACKS

2.95

2.95

and croutes

Devilled Kidneys

Marinated olives Spiced nuts 2.95 Baske 2.95 Chees

6.95

Basket of bread Cheese and pastry twists with pesto Garlic bread / Cheesy garlic bread Pork crackling and apple sauce

The oyster smack prawn and crab cocktail

with crusty seeded bread

Box baked camembert (v)

2.95 / 3.50 3.95

STARTERS

Soup of the day 4.50 served with croutons and crusty bread

Warm spinach and goats cheese filo parcels (v) 5.95 with a pine nut salad

Chicken Liver parfait chargrilled toast and chutney

Pan fried scallops 8.95 with cauliflower puree, balsamic raisins and crispy pancetta

SHARING PLATTERS

Fish Platter 10.95 Smoked salmon, salt and pepper squid, tempura sea bass, smoked mackerel mousse, soused herring and crusty bread Vegetarian Platter (v) 10.95 Baked camembert with rosemary and garlic, olives, panko breaded goats cheese, wild mushroom arancini, red onion jam and bread

Served natural with shallot vinegar or lightly battered with tartare

6.95

studded with rosemary and garlic served with red onion marmalade

6.95

With sautéed mushrooms and chargrilled toast

1/2 a dozen Maldon oysters 9.95

MAINS

Slow roast belly of Burnham pork 12.95 Mashed potato , chorizo, baby onion and green bean jus with crispy crackling and apple sauce

Corn fed chicken supreme 11.95 Bubble and squeak, honey roast carrots, green beans and thyme jus

Steak and Maldon ale pie 11.95 Topped with a puff pastry lid, creamy mash, and seasonal vegetables.

Beer battered haddock 9.95 with hand cut chips, blitzed peas and homemade tartare sauce

GRILL

Rump steak 8oz	15.95
Sirloin steak 8oz	17.95
Ribeye steak 10oz	19.95

All steaks served with Portobello mushroom, slow roasted tomatoes and hand cut chips with garlic butter or peppercorn sauce

Handmade Angus beef burger 10.95

Mature cheddar, lettuce, tomato, crispy pancetta, red onion jam in a brioche bun served with skinny chips and homemade onion rings (Add bbq pulled pork for an extra 2.95)

Roast rump of lamb 15.95 mashed potatoes, ratatouille with rosemary and red current jus

Roast butternut and walnut penne (v) 9.95 Roasted butternut squash, toasted walnuts and Cashel blue with a white wine velouté tossed with sautéed baby spinach

Mushroom wellington (v) 10.95 Filled with brie, red onion and spinach, with honey roast carrots, winter greens and tomato sauce

Crab and tiger prawn tagliatelle 12.95 in a lightly spiced tomato sauce

Pan fried sea bass fillets 13.95 With new potatoes, spinach, roast celeriac and celeriac puree

SIDES

Home cut or skinny chips with garlic mayonnaise	2.95
onion rings	2.95
shaved parmesan and rocket salad	2.95

. The Oyster Smack Inn prides itself on fresh food prepared to order, we apologise if there is a short wait during busy times. Please let the waiting staff know if there are any dietary requirements or

allergies that we should be aware of when making your order, every effort will be made to offer alternate options

7.95