



FATHER'S DAY MENU

2 courses £18.95 3 courses £21.95

STARTERS

Duck hash

Pulled slow cooked duck leg, potato, onions and parsley topped with a fried egg

French onion soup (v)

topped with a cheese croute

Butternut squash, chickpea and roasted red pepper parcel (vg)

with baby spinach and tomato relish

Classic prawn cocktail

served with seeded bread

Beef carpaccio

Seared fillet of beef coated in thyme and pepper corns, with horseradish crème fraiche and rocket salad

Grilled sardine fillets

With a Portuguese salad (tomatoes, peppers, roasted potatoes and smoked paprika)

Southminster asparagus and Chestnut mushroom puff pastry tartlet (v)

parmesan and garlic served with green leaf salad

MAINS

SUNDAY ROAST

all roasts served with vegetables, roast potatoes, cauliflower cheese and gravy

Chicken Supreme

Sausage meat and apricot stuffing

Roast loin of pork

Apple sauce and crackling

Nut Roast (v)

Yorkshire pudding

Sirloin of Beef

(served pink) - Yorkshire pudding (£2 sup)

Rump of lamb

(served pink) - braised red cabbage (£3 sup)

Sweet potato cake (vg)

wilted spinach, smashed avocado topped with toasted pumpkin seeds

Homemade Angus beef burger

topped with mature cheddar, pulled pork, crispy pancetta and red onion jam in a brioche bun served with skinny chips

Grilled fillet of cod

sauté new potatoes, olives, capers, oven dried tomatoes and pesto

Fillets of sea bream

served with a potato, mussel and tomato broth

10oz Rib eye steak (£6 sup)

with peppercorn sauce, roast tomato, flat mushroom and home cut chips

DESSERTS

Selection of ice cream and sorbet in a brandy snap basket (v)

three scoops of ice cream (vanilla, salted caramel, strawberry and chocolate) or sorbets (lemon, passion fruit, raspberry)

Cheese Board (£2 sup)

Black Bomber, Rosemary Ash goat's cheese, French Brie and a Cashel blue with bread, crackers and chutney

Homemade honeycomb (v) - (vg available)

vanilla ice cream and warm chocolate sauce

Warm apple strudel (v)

Served with custard

Chocolate Orange cheesecake

milk chocolate icecream

Strawberry baked Alaska (v)

strawberry ice cream on a sponge base coated with meringue then baked in the oven served with mixed summer berries

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 alternative options

(V) - suitable for vegetarians / (vg) - suitable for vegans