

# EVENING MENU

## Starters

Homemade soup of the day 8.75 **V** **GF**

Whitebait, garlic mayo 8.75

Baked garlic prawns in tomato sauce with baguette 9.00

Cheese baked dough ball gratinated with cheddar, mozzarella and parmesan 7.00 **V**

Prawn cocktail, buttered brown bread 9.00 (**GF** available)

Roasted halloumi with hot honey glaze 8.50 **V**

## Smugglers Classics

Ale battered cod and chips, garden peas & tartare sauce 16.50 (**GF** available)

Smugglers fried chicken & bacon Caesar salad 15.50

Rack of BBQ ribs, slaw and corn on the cob 16.00 (**GF** available)

Pint of shell on prawns served with cocktail sauce and crusty bread 15.50 (**GF** available)

Slow roasted belly of pork & chorizo salad with slow cooked tomatoes and poached egg 16.00

No meat balls in rustic tomato sauce, tagliatelle & vegan cheese 15.50 **VG**

Roasted salmon & prawn salad, soft boiled eggs, croutons and dill dressing 17.00 (**GF** available)

Smugglers fried chicken & bacon Caesar salad 15.50

## Sharing Platters

### The cold one (serves 2) £28

Cheddar, brie, salami, olives, baguette, grapes, chutney and salad

### The hot one (serves 4) £62

Rack of BBQ ribs, 10oz pork T-bone, 8oz rump, any burger, onion rings, slaw, hand cut chips, cheesy truffle fries and buttered corn on the cob

**V**-Vegetarian **VG**-Vegan **GF** - Gluten Free

If you have an allergy or have any questions about ingredients please speak to a member of the team

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## Burgers & hand cut chips 17.25

- The Smugglers -

Beef patty, ale rarebit, grilled bacon, burger sauce & onion ring

- The Mexican -

Beef patty, Sriracha pulled pork, chillies, cheddar and hot sauce with guacamole

- Moving mountains -

Plant-based burger, vegan sesame bun, tomato relish & mustard **VG**

- The Blue Anchor -

Beef patty, blue cheese sauce, caramelised onions, crunchy onions, onion ring and mustard

- The Texan -

Beef patty, burnt ends, bourbon glaze, burger cheese, pickled onions & onion ring

- SFC -

Smugglers fried chicken, BBQ Ranch sauce, burger cheese, red cabbage slaw & onion ring

## From the grill

10oz Pork T-bone 15.50 (**GF** available)

10 oz Gammon steak & eggs 17.00 (**GF** available)

10oz Sirloin steak 32.00 (**GF** available)

8oz Rump steak 24.00 (**GF** available)

14oz T-bone (when available) 38.00 (**GF** available)

All above are served with grilled field mushroom, tomato and hand cut chips

Whole lobster grilled with lemon & garlic on its own or great with a steak 40.00

(pre order only) **GF**

## Sauces

Peppercorn, Mushroom & Stilton 4.00

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