



• B L A C K S M I T H S •  
C L A Y W O R T H •

LUNCH MENU

## AUTUMN LUNCH MENU

<b>Steak, Egg &amp; Chips</b> - Chargrilled Fillet tail steak, served pink, 2 fried Cacklebean eggs, handcut chips	<b>14.50</b>
<b>Fish &amp; Chips</b> - Crispy Timothy Taylors Battered Fish Fillet, handcut chips, homemade mushy peas & tartare sauce	<b>11.50</b>
<b>Chicken Caesar Salad</b> - Roast free range chicken breast, crispy romaine lettuce, Caesar dressing, parmesan, sourdough croutons	<b>12.50</b>
<b>Prawn &amp; Avocado Salad</b> - Royal Greenland prawn and avocado, Marie rose sauce, mixed leaf salad, potato salad	<b>14.50</b>
<b>Buttermilk Fried Chicken Burger</b> - Chicken breast, chilli jam, Monterey Jack cheese, brioche bun, skinny fries	<b>12.50</b>
<b>Classic Shepherds Pie</b> - Slow braised lamb shoulder, cheddar mash, gravy, garden peas	<b>12.50</b>

## SANDWICHES

<b>Royal Greenland Prawn &amp; Marie Rose</b> - on granary bread	<b>9.50</b>
<b>Blacksmiths Club</b> - chicken, bacon, lettuce & tomato, toasted farmhouse bread	<b>10.50</b>
<b>Open Steak &amp; Silton</b> - fried onions & mushrooms toasted ciabatta	<b>12.50</b>
<b>Fish Finger Sandwich</b> - Mushy peas	<b>9.50</b>

All Served with salad garnish & a few handcut chips

