



Tel: 01534 741510



Available Lunch and  
Dinner.

Monday – Friday  
Lunch 12pm – 2pm  
Dinner 5.30pm – 8.30pm

Saturday 12pm -9pm  
Sunday 12pm - 5pm

Please book to avoid  
disappointment!

**As one of the island's  
few Genuine  
Freehouses we take  
pride in being able to  
offer you a well stocked  
range of CAMRA award  
winning beers and  
ciders at the best  
competitive prices  
found locally!**

Our Tennerfest  
Promotion will continue  
until the end of  
November 2020!

*Thank you for your  
custom, we hope to  
see you again soon!*



**STARTERS**

**Chef's Fresh Homemade Soup of the Day**  
served with crusty french bread

**Tennessee Yankee Fried Potato Skins**  
served with garlic mayo and a hickory BBQ sauce [V]

**Smugs Hot Breaded Brie**  
served with a sweet and sour coulis [V]

**Crispy Garlic Bread**  
plain or topped with melted cheese [V]

**Honey Dew Melon and Parma Ham**

**Small Rack of Ribs**  
in a homemade sesame seed ranch BBQ sauce

**Falafel [Vegan]**  
a mixture of chickpeas, brown rice flour, onion with cumin and  
coriander served with a sweet chilli dip with a touch of vegan mayo

**MAINS**

**Lava Rock Char-grilled Chicken and Chorizo Espetada**  
served with rice and salad

**Succulent Fish of the Day**  
please ask for more details

**Smugglers Traditional Beef Lasagne**  
**Smugglers Famous Homemade Vegetable Lasagne [V]**  
served with hand cut farm house chips and salad

**Lamb Madras Curry**  
served with rice and papadums

**Traditional Fish and Chips in Smugs Real Ale Batter**  
served with hand cut farm house chips and mushy peas

**Homemade Red Lentil and Chickpea Dahl**  
Red lentils mixed with chickpeas, cauliflower and sweet potato  
served with rice [Vegan]

**Flame Grilled Rib-eye Steak**  
served with peppercorn or garlic butter sauce,  
hand cut farm house chips and salad

**DESSERTS**

**Choice of Today's Delicious Sweets**

*If you can't make three courses then you don't know what you are  
missing!*