



MENU



OLD  
SMUGGLERS

INN

[www.olds smugglersinn.com](http://www.olds smugglersinn.com)

## TASTY STARTERS

Crispy Garlic Bread (please add 50p for cheese or tomato) 	£2.95
Chef's Homemade Soup of the Day	£4.95
Yankee fried Potato Skins served with bacon bits & melted cheese	£6.95
Yankee fried Potato Skins served with a garlic mayo & hickory bbq sauce 	£6.25
Mini Garlic Chicken & Marinated Beef Kebabs with a chilli mayo dip	£7.95
Pan fried King Prawns in Garlic Butter	£8.50
Smugs Moules a la Creme	£8.95
Hot Breaded Brie with a sweet & sour sauteed pepper coulis 	£6.50
Southern Fried Mushrooms served with a garlic mayo dip 	£6.95
Atlantic Prawn Cocktail served with a Marie Rose sauce	£8.25
Scallops Wrapped in Bacon in Garlic Butter	£9.95
Warm Goats Cheese on a bed of leaves served with a pineapple salsa 	£6.95

## SALAD SELECTION

<b>SMUGS SALAD:</b> Mixed Salad, Cheese, Ham, Prawn & Chicken	£11.95
Warm Chicken and Bacon Salad with Croutons and French vinaigrette	£11.95
Atlantic Tuna Flakes with Sweetcorn, Mayonnaise & Onion	£10.95
Royal Canadian Prawns with Marie Rose Sauce	£12.95
BBQ Ham Salad	£10.75
Mixed Farmhouse Ploughman's served with Crusty French Bread & pickle	£9.50

## THE BURGER BOX

Succulent 6oz burgers in a bap served with chips & salad

### SMUGS WHOPPA

Prawns, Cheese, Chilli & Garlic mayo	£11.95
Cajun Spiced Chicken Breast Burger	£10.50
Veggie Burger 	£8.95
Flame Grilled Bacon & Cheese Burger	£10.50
Flame Grilled Cheese Burger	£10.25
Flame Grilled Burger	£9.95

## FROM THE GRILL

All flame grilled over lava rocks

8oz Scotch Sirloin Steak	£19.95
8oz Scotch Fillet Steak	£21.95
8oz Ribeye Steak	£17.95
12oz T Bone Steak	£22.95
Chateaubriand	£47.00
(the finest cut of fillet for a min of 2 people)	

Why not add.....

King Prawns (3)	£5.25
Garlic Mushrooms	£2.00

 = Vegetarian



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## ESPETADAS

A House Speciality... an authentic and visually impressive Portuguese dish which is prepared using the finest ingredients and served on a hanging spit! Your choice of Homemade Chips or Rice, Salad or Vegetables. (Homemade Chive Mash - £2.50 Supplement)

Beef Espetada	£18.95	Chicken & Chorizo Espetada	£18.95
Beef & King Prawn Espetada	£19.95	Chicken & King Prawn Espetada	£19.95
Beef & Scallop Espetada	£21.95	Scallop & King Prawn Espetada	£20.95
Chicken Espetada	£17.95	Tuna & King Prawn Espetada	£17.95

## PUB FAVOURITES

Your choice of Homemade Chips or Rice, Salad or Vegetables. (Homemade Chive Mash - £2.50 Supplement)

Hickory Baby Back Spare Ribs & homemade sesame seed ranch BBQ sauce	£12.95
Char-grilled half Chicken Piri-Piri	£16.95
Slow Roasted Lamb Shank, fresh chive mash, veg & a redcurrant wine jus	£14.95
Smugglers Traditional Lasagne Bolognaise	£10.95
Smugglers Homemade Vegetable Lasagne 	£10.95
Prime Steak, Guinness & Mushroom Pie - CHEF'S SPECIAL	£11.75
1/2 a Roasted Boneless Duck with an Orange and Brandy Sauce	£15.95
South-East Indian Chicken Curry with rice, poppadums & naan bread	£12.25
Creamy Mushroom Ravioli on a bed of spinach, parmesan shavings & salad 	£10.95

## THE FISHERMANS NET

All served with Homemade Chips or Boiled Potatoes, Salad or Vegetables unless otherwise stated. (Homemade Chive Mash - £2.50 Supplement)

Smugs Moules a la Creme et Frites (with chips)	£11.95
Traditional Fish & Chips 10oz Cod in Homemade Real Ale Beer Batter	£11.25
Wholetail Select Scampi	£11.95
Scottish Salmon Supreme & Hollandaise Sauce (poached or grilled)	£14.95
Pan Fried King Prawns in garlic butter, rice & salad	£14.95
Grilled Skate Wing with capers and Atlantic prawns	£14.95
King Prawns Cantonese style with a sweet & sour sauce, rice & salad	£14.95
Ouaisne Prime Catch Fish Bake topped with melted cheese and flakey pastry	£15.95
Ouaisne Prime Catch Fish Pie topped with chive mash and seasonal vegetables	£15.95

Please also check our Specials Board for Seasonal and Daily catches!

 = Vegetarian



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## BAKED POTATOES

All served with a mixed salad

### SMUGS SPECIAL

Cheese, Onion, Mushroom & Garlic 	£9.25
Chicken Curry	£11.25
Royal Canadian Prawns, with a Marie Rose sauce	£10.95
Tuna Mayo with Sweetcorn & Onion	£10.95
Farmhouse Cheddar Cheese 	£8.95
Farmhouse Cheddar Cheese & Baked Beans 	£9.25

## BAGUETTES

(lunchtime only)

Flame Grilled Minute Steak & Onions	£9.50
Smugs Club Baguette: Char-grilled Chicken & Bacon, Tomato, Lettuce & Mayo	£9.25
Grilled Brie with Crispy Bacon	£8.50
Tuna Mayonnaise, Sweetcorn and Onion	£8.95
Cheddar Cheese & Pickle on the side 	£7.95
Royal Canadian Prawns with Marie Rose Sauce with Crispy Lettuce	£9.95
BBQ Ham Salad	£7.50

## A BIT ON THE SIDE

Crispy Garlic Bread (please add 50p for cheese or tomato) 	£2.95
French Bread & Butter 	£1.95
Pepper, BBQ or Garlic Butter Sauce 	£2.95
Diane Sauce 	£3.50
Crunchy Coleslaw 	£2.75
Golden Onion Rings 	£3.25
Portion of Vegetables 	£2.95
Seasonal Mixed Salad 	£2.95
Homemade Farmhouse Chips 	£2.75
Homemade Chive Mash	£2.95
Milho	£3.50

Please check our Blackboards  
for a great selection of daily specials

Thank you for choosing the Old Smugglers Inn.

We hope you enjoy your meal and look forward to welcoming you again.



## Champagne & Sparkling Wines

### 1. Pierre Fleuret Reserve Brut

A Champagne of elegance with a crisp taste, bisquity on the palate.

A dry Champagne with good fruit and body, a must for your special occasion!

£40.90

### 2. Louis Roederer Premier Brut

A rich elegant Champagne golden in colour combined with fruitiness and yeasty notes. A long, complex and rewarding finish

£48.90

### 3. Prosecco, "Lunetta", Cavit (Italy) [Vegan]

A light and fruity sparkling wine with small bubbles to tantalise your taste buds.

A delicious sparkling wine from Trentino Italy.

£21.50

### 4. Prosecco Lunetta Rose [Vegan]

Deliciously light and fruity prosecco with a blend of Chardonnay, Merlot and indigenous grape Teroldego. Clean, fresh and fruity

£23.00

## Red Wines

### 5. Malbec, Les Volets (France)

A well rounded wine with mulberries and redcurrent aromas and an intriguing bitter-sweet character of creme de cassis. Finishing with red fruit flavours and chocolate truffle richness that fills the mouth.

£18.50

### 6. La Tenca Merlot (Chile)

From the sun-drenched vineyards of Chile's Central Valley comes this smooth and fruity Merlot.

Medium-bodied with plum and cherry notes, silky and smooth.

£17.50

### 7. Rioja, Vega del Rayo Tempranillo (Spain) [Vegan]

A Vibrant unoaked Tempranillo. Oozing with flavours red fruits, fresh cherries and plums with hints of a spicy complexity.

£17.50

### 8. Shiraz The Accomplice (Australia)

This medium body classic Shiraz releasing tastes of spicy plum and blackberry, finishing with a nutty oak and a balance of subtle spice notes.

£18.95

### 9. Chateauneuf Du Pape, Domaine Le Rocquete (France, Rhone)

Attractive black cherry and raspberry fruit compote with an elegant personality, medium to full body.

£39.90

### 10. Cotes du Rhone, Noble Dame Trielles (France, Rhone)

A fruity style with an attractive slightly spicy character. A combination of the principal local grape varieties Grenage & Syrah yields a depth of flavour.

£22.00

### 11. Fleuire "La Madone" Maison Albert Bichot (France, Burgundy)

Bright ruby in colour, round and smooth with a solid structure.

A popular french wine with heritage.

£29.90



## WHITE WINES

- 12. Pinot Grigio Principato, Cavit (Pavia) (Italy) [Vegan]** £18.00  
The most popular white wine from the north of Italy. Fresh, floral and fruity flavours with just a suggestion of golden apples on the palate, good weight and depth.
- 13. Moko Black Marlborough Sauvignon Blanc (New Zealand)** £22.50  
Zesty citrus with white stone fruits. Hints of gooseberry rolling into a full layered palate finishing with a lovely balance of textures, clean and refreshing finish.
- 14. Chardonnay, Pierre Lacasse (France)** £18.00  
A pale yellow wine with an attractive fragrant nose of honey melon, peach and apricot as well as some floral nuances, a fresh fruity palate, not too dry with a pleasant after taste. An easy drinking wine to be enjoyed with friends or with your meal.
- 15. Macon Lugny, Regnard (France, Burgundy)** £36.50  
A pale yellow colour with golden highlights. A lovely bouquet full of aromas of fresh fruit and white flowers. The palate is rich and well balanced with elegant flavours.
- 16. Petit Chablis Domaine Seguinot Bordet (France, Burgundy)** £33.00  
Very pretty pale golden yellow in colour with light greenish glints.  
The floral notes open gently followed by delicate ripe peaches and apricots.
- 17. Sancerre "Cotes des Embouffants" Roger Neveu (France)** £33.00  
Hand harvested, a delicious and elegant wine. A lovely pairing with seafood, fish and poultry dishes.

## ROSE WINES

- 18. Pinot Grigio Principato Rose, Cavit (Pavia) (Italy) [Vegan]** £18.00  
A classic Italian wine that is fresh and dry with a twist of pink. Crisp and refreshing with a light fruity flavour.
- 19. Zinfandel Rose, Jack Rabbit (USA)** £18.00  
This wine has an attractive light pink colour, refreshing rose with fresh strawberry flavours and a charmingly sweet taste.
- 20. Mateus Rose, Sogrape (Portugal)** £18.30  
This wine has an attractive light pink colour with a fresh grapey nose and distinct fruity characteristics. This rosé wine is well balanced fresh and light. (Sparkling)

## QUARTER BOTTLES

- Prosecco White / Rose (200ml bottles) [Vegan] £6.80
- Quarter Bottles Ancora White & Rose [Vegan] £4.60
- Quarter Bottle Campo Viejo Tempanillo Rioja [Vegan] £4.60
- Quarter Bottles One4One Merlot & Zinfandel £4.65
- Quarter Bottles Mcgugian Shiraz, Merlot, Chardonnay, Sauvignon Blanc £4.60
- Quarter Bottles Mateus Rose £5.00



## COFFEE & HOT BEVERAGES

<b>Liquor Coffee</b>	£6.25
Our quality freshly ground coffee with a measure of liquor of your choice, topped with cream and finished with a chocolate sprinkle	
<b>Filter</b>	£2.75
A regular coffee ground from fresh beans and served either black or with warm milk	
<b>Café Viennois</b>	£2.85
Creamy hot milk with a dash of chocolate, poured over a two shot Espresso Coffee, topped with whipped cream	
<b>Espresso</b>	Single - £1.70 Double - £2.70
A full bodied coffee that is intensely aromatic, served as a small measure with a head of golden brown cream on which sugar may be floated	
<b>Café Americano</b>	£2.75
A double shot Espresso that has been drawn out by adding hot water to result in an exceptional long black coffee	
<b>Café Latte</b>	£2.85
Hot creamy milk poured through Espresso Coffee	
<b>Cappuccino</b>	£2.85
The classic Italian drink, creamy rich milk foam poured through Espresso Coffee	
<b>Flavored Café Latte</b>	£3.00
Please ask for our selection of flavors	
<b>Tea</b>	£2.25
<b>Herbal Teas</b>	£2.50
<b>Hot Chocolate</b>	£2.75
Add Marshmallows	50p

