

ALL DAY MENU



GO CONTACTLESS
SMITHFIELDLUTON.COM

Scan here to order and pay online OR use contactless card payment

SMALL PLATES

ULTIMATE SMITHFIELD NACHOS (V)(GF) 12.50

Crunchy tortilla chips topped with jalapeño cheese sauce, tomato salsa, grated Cheddar cheese, smashed avocado, sour cream and sprinkled with fresh chillies, coriander and spring onion 1191 kcal

ADD black pudding 177 kcal 3.00

HUMMUS & CRUDITES (VG) 8.25

Traditional hummus served with fresh cut radishes, carrots, cucumber and toasted flatbread 642 kcal

STICKY CHICKEN WINGS 10.25

Tossed in BBQ sauce and sprinkled with fresh chillies, coriander and spring onion 1001 kcal

SPICED CHICKEN TENDERS 10.25

In crispy breading and served with jalapeño jelly 718 kcal

RED VELVET PRAWNS 10.00

With garlic aioli, fresh lime and chilli flakes 517 kcal

HALLOUMI FRIES (V) 8.75

Served with jalapeño jelly 611 kcal

CHEESY TOASTIES

All toasted sandwiches are served with your choice of a side salad +30 kcal or skin-on fries +451 kcal

HAM & CHEESE MELT 12.25

Sliced Wiltshire ham with Cheddar & mozzarella in thick white bloomer bread 735 kcal

CHICKEN & BRIE 13.25

Grilled chicken breast pieces with gooey brie and back bacon in thick white bloomer bread 865 kcal

VEG MARKET MELT (V) 12.75

Fried halloumi, flat mushrooms, Cheddar, mozzarella and red pesto in thick white bloomer bread 926 kcal

FROM THE HERD

BUTTER CHICKEN CURRY 17.00

Flavourful butter curry with tandoori chicken thigh pieces. Served with basmati rice, garlic & coriander naan and mango chutney 1223 kcal

GO GLUTEN FREE! Ask for your curry without the naan (GF) 1090 kcal

ALL DAY BRUNCH 17.00

Two Cumberland sausages, back bacon, black pudding, fried or scrambled eggs, baked beans, flat mushroom, roasted tomato and skin-on fries

CHOOSE FROM: fried 1385 kcal or scrambled 1469 kcal eggs

HAM, EGG & CHIPS 15.00

Thick slices of hand-carved ham served with two fried eggs, skin-on fries and English mustard 917 kcal

GO GLUTEN FREE! Same great dish without the mustard (GF) 832 kcal

PULLED BEEF MAC & CHEESE 17.00

Pulled barbacoa beef and pasta in a rich cheese sauce, served with a side salad 1046 kcal

BANGERS & MASH 16.50

Three Cumberland sausages with creamy mash and gravy 718 kcal

ADD mixed veg on the side +140 kcal 4.75

SMOKY CHICKEN CAESAR 16.50

Freshly grilled chicken breast on a bed of baby gem lettuce, Gran Levanto shavings and crunchy croutons, all drizzled with a smoky Caesar dressing 680 kcal

GO VEGGIE! Ask for your salad without the chicken (V) 489 kcal 13.50

HALF ROAST CHICKEN 19.00

With skin-on fries and a dressed leaf garnish. Covered in your choice of BBQ sauce 1182 kcal or hot sauce 1260 kcal

ULTIMATE RACK OF RIBS 24.00

With skin-on fries and a dressed leaf garnish. Covered in your choice of BBQ sauce 742 kcal or hot sauce 820 kcal

CHICKEN & RIBS 21.00

1/4 roast chicken and 1/2 rack of ribs with skin-on fries and a dressed leaf garnish. Both covered in your choice of BBQ sauce 762 kcal or hot sauce 840 kcal

DESSERTS

VANILLA CHEESECAKE (V) 7.50

With salted caramel sauce and blueberry compote 508 kcal

STICKY TOFFEE PUDDING (V) 7.75

With salted caramel sauce and vanilla ice cream 651 kcal

DARK CHOCOLATE TORTE (VG) (GF) 7.50

Dark chocolate & coconut torte with vegan stracciatella ice cream 434 kcal

ICE CREAM SELECTION (GF) 6.75

Three scoops of your choice from: Stracciatella (VG) 117 kcal/scoop

Chocolate (V) 90 kcal/scoop • Vanilla (V) 87 kcal/scoop • Strawberry (V) 88 kcal/scoop

BURGERS

All served in a seeded bun with a side of skin-on fries

CHEESE & BACON BURGER 16.25

Our juicy beef burger with sliced tomato, red onion, baby gem lettuce, tomato & chilli relish, mayo and sliced gherkins. All topped with cheese and back bacon 1494 kcal

BBQ BRISKET BURGER 17.75


Pulled barbacoa beef with delicious BBQ sauce covering our juicy beef burger. With sliced tomato, red onion, baby gem lettuce, tomato & chilli relish, mayo, sliced gherkins and jalapeños 1456 kcal

BEETROOT & QUINOA BURGER (VG) 15.75

A soft vegan patty topped with smashed avocado, grilled peppers, tomato & chilli relish with sliced tomato, red onion and baby gem lettuce 1097 kcal

SPICY CHICKEN BURGER 16.25

Freshly grilled chicken breast topped with cheese, sliced tomato, red onion, jalapeños, gherkins, tomato & chilli relish, baby gem lettuce and mayo 1106 kcal



For every spicy chicken burger sold we'll donate 50p to 'The School Club Zambia', a UK charity that exists to support schools in Zambia & their pupils. To find out more visit www.schoolclubzambia.org

FISH & FIELD

BEER BATTERED FISH & CHIPS! 18.25

Hand battered and served with skin-on fries, mushy peas, tartare sauce and a fresh lemon wedge 1337 kcal

ADD bread and butter 336 kcal 2.50

GRAINS & GREENS SALAD (VG) 14.00

Fresh mixed leaves, grated carrot with mixed grains with a pineapple dressing, topped with crumbled vegan feta 279 kcal

ADD freshly grilled chicken breast 191 kcal 4.00

MAC & CHEESE (V) 14.00

Packed with delicious Cheddar cheese sauce and served with a mini side salad 897 kcal

VEG MARKET BRUNCH (VG) 13.00

Vegan sausages, roasted peppers, flat mushroom, smashed avocado, roasted tomato, skin-on fries and baked beans 924 kcal

ADD fried 242 kcal or scrambled 274 kcal eggs (V) 3.00

VEG MAKHANI (VG) 17.00

Lightly spiced makhani curry with mixed garden veg. Served with basmati rice, garlic & coriander naan and mango chutney 882 kcal

GO GLUTEN FREE! Ask for your curry without the naan (GF) 749 kcal

PROPER PIES

Traditional shortcrust pastry pies served with fresh, buttery mash, onion gravy and garden veg. Choose from:

PIE OF THE WEEK - ask your server for today's fillings 17.25

MUSHROOM BOURGUIGNON PIE (V) 1037 kcal 15.25

SIDES

SKIN-ON FRIES AND MAYO (V) (GF) 810 kcal 4.75

WITH BBQ SAUCE (VG) (GF) 530 kcal OR WITH GRAVY (VG)(GF) 467 kcal +1.25

MIXED VEGETABLES (VG) (GF) 140 kcal 4.75

DRESSED HOUSE SIDE SALAD (VG) (GF) 30 kcal 4.75

BEER BATTERED ONION RINGS (V) 365 kcal 4.75

(V) These dishes are made from ingredients that do not contain meat or fish. (VG) these dishes are made from ingredients that do not include any animl derivatives. (GF) These dishes are made with ingredients which do not contain gluten. However, we do not have dedicated preparation or cooking areas within our kitchen for vegetarian, vegan or gluten free food. Not all ingredients are shown in the dish descriptions. We follow good hygiene practices in our kitchens, but as our food is prepared & freshly cooked to order in our busy kitchen, there may be a risk that traces of allergens & gluten can be found in any dish. We are happy to provide you with allergen guidelines for all our menu items. For more detailed information please ask one of our crew. For full details visit www.restaurantallergens.com/th smithfield. Our fish is a natural product & may contain small bones. TRG Concessions only use RSPCA Assured™ shell eggs in our restaurants. This means we use suppliers and farmers that adhere to the RSPCA welfare standard and have been checked by RSPCA assessors. Adults need around 2000 kcal a day. The calorie information for our menu is calculated from recipes, however, as all our dishes are prepared by hand, some variation may occur. Guidance permits a +/-20% variance on published calorie values. For the latest calorie information please visit our website | 1124