

We are proud to let you know that all of our meat, poultry and game comes from within a 10 mile radius from local farms including Round Green Venison Farm in Barnsley, Ewden Farm & Stacey Bank Farm in Bradfield, Whirlow Hall Farm and Pogg Lane Farm in Sheffield. All of our meat is hand reared, free range & high welfare. The majority of our seasonal fruit & vegetables are from 4 family run kitchen gardens. We promote sustainability in every aspect of our business; all our suppliers are from Yorkshire keeping all profits in our region.

'At The Weekend' – May 2012

STARTERS

Cold Cured Round Green Farm Venison Carpaccio, rocket leaves, venison bone marrow dressing (g) **£5.90** *

Whirlow Hall Farm Ham Hock Terrine, chilled Oughtibridge pea soup, mini granary loaf (gt) **£5.90** *

Lightly Spiced Cauliflower Panna Cotta, Jervaulx blue cheese fritter, candied walnut powder (v) (gt) **£5.90**

Watercress & Potato Soup, chive crème fraiche, wild Oughtibridge garlic croutes (gt) **£4.90** *

Peppered Mackerel "Cheesecake", tender stem English asparagus (gt) **£5.90**

Alder Wood Home- Smoked Salmon, horseradish anglaise, sautéed spinach, shoots (gt) **£5.90** *

Pog Lane Farm Chicken Thigh Filo Parcel, cucumber, breakfast radish, seeds, nasturtium (gt) **£5.90**

MAIN COURSES

Pan Fried Rump of Stacey Bank Farm Beef, poached veal sweetbreads, fondant potato, wild mushrooms, jus (g) **£14.90**

Stacey Bank Farm 14 Hour Braised Lamb Breast, rosemary infused mash, purple sprouting broccoli, baby carrots, red wine jus (g) **£14.90** *

Stacey Bank Farm Slow Braised Ox Cheek Faggot, roasted root vegetables, dauphinoise, thyme sauce (g) **£13.90** *

Pog Lane Free Range Chicken, slow cooked leg, broad bean & smoked bacon stew, chicken crackling (g) **£13.50**

Bradfield School Rooms Twice Cooked Smoked Pork Belly, stuffed pigs head, Yorkshire sausage patty, sage mash, watercress, bacon crisp (gt) **£13.90** *

Sorrel Wrapped Whitby Hake, trio of cauliflower(fritter, puree, carpaccio), mussel beignet, Yorkshire Leventhorpe red wine reduction (gt) **£13.90** *

Pan Fried North Sea Trout, East coast lobster risotto, English asparagus, pea pearls (g) **£14.40**

Smoked Ribblesdale Goats Cheese & Spinach Ravioli, cumin spiced carrot puree, chervil cream, crispy leeks (v) (gt) **£12.50**

Wild Foraged Nettle & Pearl Barley Risotto, parmesan wafer, edible flowers, blue cheese emulsion (gt) **£11.90** *

SIDES

*Yorkshire Puddings & onion gravy £2.95 / Honey glazed carrots & candied beets £2.95 / Cauliflower Cheese £2.95
Triple cooked chips £2.95 / Parsley & garlic mash £2.95*

Early Bird Offer - 2 Courses £14.90 / 3 Courses £16.90

*5pm-7pm Fri & Sat [All dishes marked with a *]*

S U V E R S M I T H S

DESSERTS

*“Tea Boxes” Strawberry Tea Infused Mini Raisin Scones, home-made saffron clotted cream, Yorkshire lemon curd (gt) £4.90**

Tastes & Textures of Whirlow Hall Farm Rhubarb, cheesecake, ice-cream, milkshake, leather (gt) £4.90

*Baileys Mint Chocolate Brownie Truffles, dark chocolate marshmallows, “Sheffield honey” honeycomb pieces (gt) £4.90**

Bilberry Ice Cream, vanilla shortbread crumble, elderflower jelly, glass tuille (gt) £4.90

Yorkshire Cheeseboard, pickled carrot & walnut, oat biscuits, Silversmiths fruit chutney (gt) £5.90

Yorkshire Blue (Shepherds Purse, North Yorkshire): Pasteurized blue veined cheese, matured for at least 6 weeks

Old Yorke (Shepherds Purse, North Yorkshire): Handmade ewes milk cheese, unpressed with a fresh mild taste

*Swaledale with Theakstons Old Peculiar (Swaledale, North Yorkshire): A hard cows milk cheese infused with ale
& matured for 2 months*

Tuesday – Pie Night £8.50!

Wednesday & Thursday – 2 Courses £14/ 3 Courses £16

Friday & Saturday – Early Bird 5.00-7pm & Full A la Carte Menu

Now Open Earlier From 4.45pm On Fridays & Saturdays – Perfect For Pre Theatre Dining!

Silversmiths – Selectors of Fine Yorkshire Ingredients

Since our launch we have striven to seek out the best local suppliers and produce. We use only smaller, independent and family owned suppliers **100% of whom are Yorkshire based** and **70% Sheffield based**.

We are committed to using local independent businesses, keeping profits in the community supporting the local economy.

Our chefs will always endeavour to cater for any special dietary requirements; please do not hesitate to ask waiting staff
Dishes that are gluten free are marked with a (g) ~ Dishes that we can tailor to be gluten free are marked with (gt)

Please note a discretionary 10% service charge will be added to all bills of 4 people or more