Smugglers Creek Inn Menu

STARTER/LITE BITE		MAIN COURSE	
Garlic Bread with Pesto & Sweet Chili, salad garnish (V) (1, 7)	5.25	Smugglers Homemade Scampi, Panko breadcrumb, beetroot puree, lime	19.50
Smugglers Seafood and Shellfish Chowder, wheaten bread (1, 2, 6, 7, 12, 14)	9.50	mayonnaise, crisp house salad, skinny chips or champ (1, 2, 3, 6, 7, 10, 11, 14)	
Fresh Mussels, white wine & garlic cream, garlic bread with pesto & sweet chili (GF – without bread) (DF – without cream) (1, 6, 7, 8, 12, 14)	10.95	Smugglers Fish & Chips, haddock in a light & crispy batter, peas, Tartar sauce (1, 3, 4, 6, 7, 10, 11, 14)	18.50
Warm Orange, Beetroot & Lightly Toasted Walnut Salad (V/VG/DF/GF) (10)	8.75	Herb Crusted Haddock, Sundried Tomato, Parmesan, tomato sauce, champ mash, seasonal vegetables, white wine cream	19.50
Brie & Sweet Pepper Tartlet, salad garnish, Ballymaloe Country Relish (V) (1, 3, 7, 8, 10)	8.95	Sauce (1, 4, 6, 7, 12) Angus Sirloin Steak, 12oz, cooked to your	-
Spicy Chicken Wings, salad garnish, firey BBQ sauce (1, 3, 6, 7, 9, 10,12)	9.50	liking, sauté onions & mushrooms, champ mash or chips, pepper sauce/garlic butter/red wine jus (GF) (6, 7, 10, 12)	
Smugglers BLT, bacon, lettuce, tomato, mayonnaise, Ballymaloe country relish, brioche bun or gluten free bread (1, 3, 7, 10)	9.50	Beef Burger , smoked cheddar, bacon, (on the side - lettuce, tomato, gherkin, BBQ sauce), skinny chips, brioche bun or gluten free bread (1, 3, 6, 7, 11)	17.50
Mushrooms in a Golden Crumb, garlic mayonnaise, dressed leaves (1, 2, 3, 6, 7) Monk & Prawn Caesar Salad, lardons of bacon,	8.95 12.95	Chicken Penne Pasta, Tandoori marinated chicken strips, chorizo, mushroom & white wine cream, parmesan shavings,	18.95
Caesar dressing, garlic croutons (GF – no croutons) (1, 2, 3, 4, 6, 7, 8, 10) Pork Belly, baby leaves, mango chutney, crispy	10.95	garlic bread (GF – with rice) (1, 3, 5, 6, 7, 8, 10, 12) Bangers & Mash, jumbo sausages, sauté onions, champ mash, roast gravy, peas	16.95
black pudding, apple sticks (1, 6, 7)	6.25	(1, 3, 6, 7, 12) Supreme of Chicken, wrapped in smoked	19.50
Soup of the Day, wheaten or GF/DF bread (1, 3, 6, 7, 9) VEGETARIAN/VEGAN MAIN COURSE	6.25	bacon, buffalo mozzarella, roasted red pepper, semi sundried tomato stuffing, champ mash, wholegrain mustard cream	
Warm Goat Cheese Salad, goats' cheese, lightly roasted walnuts, beetroot, orange, dressed salad (1, 3, 6, 7, 8, 10)	15.95	sauce (1, 3, 6, 7, 10, 12) Homemade Chicken Goujons, skinny chips, Garlic Mayo Dip (1, 3, 6, 7, 12, 13)	17.50
Stir Fry Vegetables , infused with chili & basil, cherry tomatoes, egg noodles, garlic & sweet chili bread, black bean mayo (GF/VG - with rice, no garlic bread) (1, 3, 6, 8, 10, 11, 12)	15.95	Stir Fried Chicken & Vegetables, infused with chili & basil, cherry tomatoes, egg noodles, garlic & sweet chili bread, black bean mayo (GF – with rice) (1, 3, 5, 6, 7, 8, 10, 12)	
Brie & Sweet Pepper Tartlets, baby leaf salad, country relish (1, 3, 7, 8, 10)	14.95	Crispy Breaded Chicken Fillet Burger, smoked cheddar, bacon, (on the side -	17.50
Butternut Squash Risotto, braised arborio rice, toasted almonds, parmesan shavings (GF) (6, 7, 8, 9)	15.95	lettuce, tomato, gherkin, BBQ sauce), skinny chips, brioche bun (1, 3, 6, 7, 11)	
		Allergens are listed numerically along each menu item.	1

V – Vegetarian VG – Vegan

All Tips Collected are distributed to all staff equally.

GF - Gluten Free DF - Dairy Free

Allergens are listed numerically along each menu item,
please refer to the Allergen Index below:
1. Cereal containing gluten 2. Crustacean 3. Egg
4. Fish 5. Peanut 6. Soya 7. Milk 8. Nuts 9. Celery 10. Mustard
11. Sesame Seeds 12. Sulphur Dioxide 13. Lupin 14. Mollusca