

**Mothers Day**  
**18<sup>th</sup> March 2012**

**Menu**  
**£17.95**

(Children £8.95)

*Food Served All Day – Saturday & Sunday*

❖ **Starters.**

- ❖ Potato Skins with Sweet Chilli Dip
- ❖ Cream of Sweetcorn and Roasted Red Pepper soup
- ❖ Royal Greenland Prawns Bound in Marie Rose, Sauce on a bed of Crisp Lettuce
- ❖ Black pudding with Wholegrain mustard sauce
- ❖ Chef's Chicken Liver Pate with Homemade Chutney and toast
- ❖ Yorkshire Pudding with Red Wine and Onion Gravy
- ❖ Creamy garlic mushrooms

All served with Warm Petit Pain and Butter



**Mains.**

- ❖ Roast Topside of Beef, Yorkshire Pudding and Rich Roast Gravy
- ❖ Roast Pork
- ❖ Trio Of Meats  
*with sage / red onion stuffing & Yorkshire Pudding and Gravy*
- ❖ Roast Lamb with Yorkshire Pudding & Gravy
- ❖ Vegetable Lasagne
- ❖ Broccoli and Stilton Bake  
*Broccoli Florets Baked in a Creamy Blue Cheese Sauce and Topped with Toasted Bread Crumbs*
- ❖ Poached Fillet of Salmon covered in a creamy lobster sauce
- ❖ Plain Roast Chicken Breast & Yorkshire Pudding
- ❖ Homemade Steak and Onion Pie
- ❖ Chef's Homemade Lasagne Bolognaise
- ❖ Chicken (Breast) Diane
- ❖ Chicken (Breast) in a *creamy Peppercorn sauce*

***All of the above served with Seasonal Vegetables and Crisp Roast Potatoes***

❖ **Homemade Afterz**

- ❖ Sticky Toffee Pudding with Butterscotch Sauce and Ice Cream
- ❖ Hot Chocolate Fudge Cake
- ❖ Raspberry and white Chocolate Cheesecake
- ❖ Profiteroles with Chocolate Sauce and Chantilly Cream
- ❖ Butterscotch Brulee
- ❖ Lemon Meringue Pie
- ❖ Toffee Crunsh Pie
- ❖ Chocolate Fudge Brownie with Chocolate Sauce

*These are a sample of Desserts of the Day and may vary due to availability and demand*

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**Come to Blacksmiths, and get "Stoned"  
Steak on the Stone**

**Stone Cooking**

Hot stone cooking, as featured at Blacksmiths Swainby.

An age-old method, cooking on hot rocks was an Aboriginal practice in the Outback of Australia for centuries before becoming popular in Europe in the early 1900's. Today, at the UK's first hot-Stones Restaurant, it is a healthy and enlightened manner of cooking-and a fun way to eat.

In the case of hot rock cooking, the stones are heated in 750°F ovens and then brought to the table where they retain cooking power for 30-40 minutes. Because of the rock's smooth, non-porous surface, the cooking process requires no oil or butter and the resulting flavour is pure and unadulterated.

While practically unheard-of in the UK, Hot-rock cooking caught on in Italy in the 1930's. Today it enjoys popularity in Japan, Australia numerous European and Asian countries as a personal and interactive way of eating.

At The Blacksmiths, diners can adjust the cooking time to suit their tastes and add flavour to their meal with one of our 7 speciality sauces created by our Chefs.

Far better than conventional charcoal grilling and flame broiling, hot-stone cooking seals the juices in the meat.

**Posh Surf and Turf**

227grm Fillet Steak (8 to 10oz) £23.95

Prime Local British Beef Fillet, Served on your own Stone ready to cook to your liking. Served with a generous helping of King Prawns

227grm Fillet Steak (8 to 10oz) £21.95

British Beef Fillet, Served on the Stone ready to cook to your liking.

284grm Sirloin Steak (10oz) £17.95

Best quality local British Beef Sirloin

**Steak on the Stone is only available on  
Friday & Saturday Evenings.**

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**Menu**

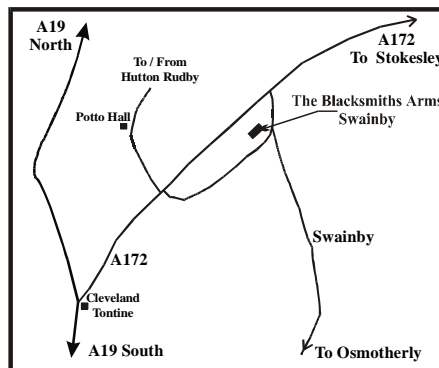
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**Food Served All Day Saturday & Sunday**



**Sunday Lunchtime  
Menu Changes Weekly**



**We Welcome You to Blacksmiths - Swainby.**

We are the only independent Restaurant in Swainby  
And NOT part of a Brewery or Chain outlet.

We are a family owned, family run, traditional Country Pub.

Where service, value for Money, and a  
Friendly atmosphere go hand in hand.

**We don't sell Fast Food**

**We Sell Fresh Food as Fast as we can.**

If you don't see what you want on the Menu, Please ask and  
we will try our very best to accommodate you.

**We do Accept major Credit Cards.  
(Only above the value of £15.00)**

Please note all of our dishes are freshly prepared to  
your order, we don't sell bought in, pre-prepared or  
boil in the bag, so WHEN we are BUSY this may take

At least if not MORE than AN HOUR.

Whether you have booked your table or not.  
So why not sit back, relax, have a drink or two,  
And enjoy the atmosphere.

**Mothers Day  
2012**

**Blacksmith's  
Swainby.**

**Home of Steak on the Stone  
Established 1775**



Swainby's Oldest Original  
Public House & Staging Post

Swainby  
North Yorkshire  
DL6 3EW

(01642) 700303

[www.BlacksmithsArms.com](http://www.BlacksmithsArms.com)

**"The Best Kept Secret  
in the North"**

Mike Underwood  
- Evening Gazette

**It's a good idea to  
make a reservation**

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Saturday & Sunday**