

BIRD OF SMITHFIELD

Head Chef Tommy Boland

2 / 3 Courses £19.50 / 23.00

Foie Gras Bavarois

toasted hazelnut, golden beetroot, lambs lettuce

Slow Cooked Duck Egg,

crushed pumpkin, shaved chestnut, artichoke crumble, truffle

Beetroot Cured Sea Bass,

sea herb tempura, horseradish, turnip, ice lettuce

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Pan Fried Fillet of Wild Bass,

puy lentils, savoy cabbage, braised trotter, roasting juices

Caramelized Pork Belly,

quince, Tokyo turnip, black radish, cima di rape, turnip oil

Warm Salad of Baked Roots,

creamed polenta, black truffle, Grana Padano, cime di rapa

Purple Sprouting Broccoli / Creamed Potato £3.50

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Vanilla Baked Pear,

almond financier, milk ice cream, white chocolate

Blood Orange Set Custard,

doughnuts, yogurt ice cream, orange jelly

Sticky Toffee Pudding,

butterscotch, vanilla ice cream, honeycomb, almond

Max 8 people

A big welcome to Bird of Smithfield from all the team.

Please speak to your waiter before ordering if you have any food allergies or intolerances.

A discretionary service charge of 12.5% will be added to your bill