

BIRD OF SMITHFIELD

Head Chef Tommy Boland

Tasting Menu

Tartare of Beef,

cornichon, Siracha mayonnaise, crispy shallot, radish

Claude Renoux, Cuvée de Reserve Gold Label, France

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Isle of Orkney Scallop,

chanterelles, spätzle, parsley root purée, kibbled onion

Macon Peronne, Domaine des Gandines, Chardonnay, France

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Roasted Foie Gras,

blood orange, endive, Sake glaze, puffed wild rice

David Franz 'Sticky, Eden Valley, Australia

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Pan Fried Fillet of Wild Bass,

puy lentils, savoy cabbage, braised trotter, roasting juices

Folium, Loire Valley, France

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Braised Short Rib of Beef,

creamed polenta, lardons, thyme, sprout leaves, red wine

Excelion, Rioja Crianza, Spain

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Sticky Toffee Pudding,

butterscotch, vanilla ice cream, honeycomb, almond

David Franz 'Sticky, Eden Valley, Australia

6 Courses £50

Additional Wine Flight: 6 wines £35

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